

**ACADEMIC REGULATIONS  
FOR  
B.A. (Hons) IN CULINARY ARTS**

**SEMESTER SCHEME TO BE ADOPTED FROM THE ACADEMIC YEAR 2023  
ONWARDS**

**B.A. (Hons) IN CULINARY ARTS**

**(Updated: Version \_ September 2023)**

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**AN INTRODUCTION:  
B.A. (HONS) IN CULINARY ARTS**

This course BA (Hons) in Culinary Arts addresses the requirements of graduates seeking managerial employment in the Indian and the international hospitality and culinary industries. It provides a vocationally relevant course of education that is intellectually challenging and will prepare students for a career in management in the Culinary Industry, by providing the students with the following:

**Knowledge**

1. Describe and explain relevant theory, principles, and concepts as well as their application in food preparation, production, presentation, and other culinary practices.
2. Recognise culinary applications and gastronomy in an international environment.
3. Interpret the established culinary traditions in a contemporary context and an appreciation of Indian culinary culture and hospitality.
4. Explain the role and impacts of culinary businesses in the development of environmental, social and financial sustainability.
5. Recognise and develop entrepreneurial spirit, thus potential culinary business opportunities and identify appropriate methodologies to exploit them.

**Competencies**

6. Compose complete meals by applying cooking and knife techniques as well as sanitation and safety procedures.
7. Develop critical thinking skills within culinary context through a foundation of broad and varied academic fields of study.
8. Contribute to sustainable and responsible management of resources in a commercial culinary environment.
9. Demonstrate the ability to make decisions, solve problems and think critically in culinary business-related scenarios, using a fundamental base of business knowledge.
10. Undertake tasks and responsibilities with quality and spirit of service and collaboration.
11. Apply effective verbal and non-verbal communication to ensure delivering the right impression and impact when dealing with clients and colleagues.

**ACADEMIC REGULATIONS  
FOR  
BA(H)CA  
SEMESTER SCHEME TO BE ADOPTED FROM THE ACADEMIC YEAR 2021 ONWARDS**

**THREE YEAR B.A. (Hons) in CULINARY ARTS**

**A. ADMISSION AND ELIGIBILITY**

The duration of the **B.A. (Hons) in CULINARY ARTS (BA(H)CA)** shall be three academic years. Each year shall be divided into two semesters. Thus, the BA(H)CA Programme shall comprise of six semesters spread over three years. On the completion of all six semesters, the students will be awarded the **B.A. (Hons) in CULINARY ARTS (BA(H)CA)**. **A candidate can complete all the six semesters within a maximum period of 6 years from the date of admission to the first semester of the programme.**

1. Admission to the first semester of the Programme shall be open to candidates who have passed Senior Secondary Examination i.e. 10+2 with at least 50% marks (pass marks in case of SC/ST candidates) in aggregate from Board of School Education Haryana, Bhiwani or any other examination recognized by Gurugram University as equivalent thereto.
2. The first to sixth-semester examination shall be open to a regular student who:
  - a. bears a good moral character.
  - b. has been on the rolls of the Institute for the concerned semester.
  - c. has at least 75% attendance in the class during the concerned semester.
3. The candidate may be promoted to the next semester class automatically unless detained from examination on any genuine grounds.

**B. EXAMINATION**

4. Every candidate shall be examined in the subject(s) as laid down in the Scheme of Examinations / Syllabus prescribed by the Academic Council from time to time.
5. The external examiner(s) will set the question papers as per the criteria laid down in the Scheme of Examinations for the programme.
6. **The medium of instruction and examinations shall be English ONLY.**
7. The last date of receipt of admission forms and fees shall be fixed by the Vice-Chancellor of the University.
8. The amount of examination fee to be paid by a candidate for each semester shall be as per the decision of the University from time to time.
9. The Examinations for the odd semesters shall ordinarily be held in December /January and for the even semesters in May/June or on such dates as may be fixed by the Vice- Chancellor.

*All Supplementary examinations will be held for re-appear/failed candidates along with regular semester examinations in respective odd/even semesters.*

10. The Director/Principal of the Institute/College shall forward, a list of the eligible students who have satisfied the requirements of rules for appearing in the Examinations to the Controller of Examinations, as per the schedule of examinations of the University.
  - a. As soon as possible, after the termination of the examinations, the Controller of Examinations shall publish a list of candidates who have passed the Semester Examinations.
  - b. Each successful candidate shall receive a copy of the Detailed Marks Card on having passed the Semester Examinations.
11. The list of successful candidates after the sixth-semester examinations shall be arranged in three divisions based on aggregate marks obtained in the first to sixth-semester examinations (for the award of BA(H)CA) taken together and the division obtained by the candidate will be stated in his degree as under:
  - a. Those who obtain 40% marks but less than 50% marks – THIRD DIVISION
  - b. Those who obtain 50% marks but less than 60% marks – SECOND DIVISION
  - c. Those who obtain 60% or more marks – FIRST DIVISION.
  - d. Those who pass all the semesters examination (1st to 6th semester) at the first attempt obtaining 75% or more marks in the aggregate shall be declared to have passed with – DISTINCTION.

**C.**

**EVALUATION**

12. For the purpose of evaluation:
  - a. The Director/Principal of the concerned Institute/College shall forward the Internal Assessment marks of the students, as per the scheme of examinations, wherever specified, to the Controller of Examinations as per the following criteria:

S.No.	Course Assessment Components	Marks/Weightage (%)
1	Assessment 1: Class Participation (CP) and Individual Assessment	10
2	Assessment 2: Mid Term Exam (MTE)	10
3	Assessment 3: Case Analysis / Presentation (CAP) / Group Project (GP) / Role Play / Live Projects / Simulation / Worksheet Assessment	10
4	<b>Internal Assessment (IA) (1+2+3)</b>	<b>30 (30%)</b>
	<b>End-Term Examination (EE)</b>	<b>70 (70%)</b>
	<b>Total Marks (IA+EE)</b>	<b>100%</b>

- b. The Director/Principal of the Institute/College will preserve the records based on which the Internal Assessment awards etc. have been prepared for inspection if needed by the University up to one month from the date of declaration of the semester examinations results. This record, including attendance, will be disposed of after one month.

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- a) The internal assessment/training report/project report awards of a candidate who fails in any semester/paper(s) shall be carried forward to the next examinations.
- b) Candidate(s) who has not obtained pass marks in the Internal Assessment in any paper(s) etc. will be provided an opportunity to appear before the Committee of Examiners, to be constituted by the Director/Principal of the Institute/College, to re-assess performance of the candidate, corresponding to the schedule given for supplementary examinations in and the Internal Assessment/Practical/Viva- voce given by the Committee shall be final.
- c) A candidate who fails to obtain pass marks in the training report/ viva-voce shall have to re-appear before the board of examiners as laid down as per the schedule specified for supplementary examinations.

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- a) Every student of BA(H)CA shall be required to undergo one practical training internship (Semester III) in a food service industries organisation for eighteen weeks prescribed in the syllabus.
- b) The candidates shall be required to undergo training in the various areas of the organisation concerned. The organisation may assign a specific project to the candidate, which will be completed by him/her during the period of training. The work done by the candidate during the training period shall be submitted in the typed format of two copies of a training report. The last date for the receipt of the training report in the office of the Controller of Examinations shall be one month after the date of completion of training.
- c) The evaluation of the Training Report shall be done by the examiner(s) appointed by Gurugram University.

14. The comprehensive viva-voce shall be conducted by an External Examiners to be appointed by the Vice-Chancellor of Gurugram University, consisting of the following members:

- a) One Internal Faculty, nominated by the Director/Principal of the concerned Institute / College.
- b) One External Examiner from the academic field; and
- c) One Executive from a service organization (Two members shall form the quorum.)

15. The practical exam(s) of the courses (wherever specified) shall be conducted by the following Board of Examiners, consisting of two members:

- a) One internal faculty member (to be appointed by the Director of the concerned Institute); and
- b) One external examiner (to be appointed by the Vice-Chancellor on the recommendations of the UG Board of Studies in Management.

16. The minimum percentage of marks to pass the examination in each semester shall be:

- a) 40% in each written papers and internal assessment/computer practical/workshop.
- b) 40% in Training Report and Viva-Voce/Comprehensive Viva-voce, separately.
- c) 40% in the total of each semester examination

**D. OTHER PROVISIONS**

17. There will be no improvement facilities available to BA(H)CA students. However, grace marks will be allowed as per University Rules.
18. A candidate admitted as a regular student in BA(H)CA Programme would be eligible for transfer of his candidature to any affiliated institution/college of Gurugram University running the above programme subject to availability of seats.
  - a) However, migration can take place only at the beginning of the second year. No migration shall apply to candidates in the first year and final year.
  - b) For migration, 75% attendance is compulsory in the last attended semester and no reappearing examination will be allowed from last semester examination.
19. Any dispute arising on account of implementation of this ordinance shall be referred to a committee of three members to be appointed by the vice-chancellor and its decision shall be final and binding on all. The procedure and rules for this programme, the implementation shall be binding on the college/ institutes, which will be framed and approved by the University from time to time.
20. Nothing in this Ordinance shall deem to debar the University from amending the Ordinance and the same shall apply to all the students whether old or new.
21. Any other provision not contained in the above shall be governed by the rules and regulations framed by the University from time to time particularly about the common ordinance for Undergraduate Programmes of the University.

## **B.A (Hons.) Culinary Arts**

The BA (H) Culinary arts programme holds a distinct attraction to aspiring students as it has large scope of career options. After graduation it paves the path for a sure-shot entry to the hospitality i. The main objective of this programme is to enable the students understand the human civilization through the choice of food style and development of taste from past to the present. The programme grooms the students and moulds them into individuals with excellent cooking skills and confidence with values such as sense of responsibility and consciousness towards the society.

### **Graduate Attributes**

- Teamwork and communication skills.
- Creative and critical thinking and problem solving
- Intercultural and ethical competency
- Deep discipline knowledge and intellectual breadth

### **Program Outcomes**

- P01:** To develop a comprehensive understanding of the theories and practical applications of their subject.
- P02:** To acquire a sense of social responsibility and service to the greater good of humanity.
- P03:** To foster scientific temper, creative ability, and cross-cultural sensitivity.
- P04:** To provide the students opportunities in terms of employment and further self- development.
- P05:** To develop ability for advanced critical thinking and ability to formulate logical arguments.
- P06:** To acquire the capability to work independently, as well as a member of the diverse team,
- P07:** To develop awareness about the existing social and cultural constructs and develop strategies to contribute to the wellbeing of society.
- P08:** To understand the scope of the discipline and be motivated to pursue the contemporary developments and happenings.
- P09:** To be competent in language and communication skills for interacting with diverse audiences in a variety of contexts and genres.
- P010:** To be able to use digital sources to aid and augment their scholastic pursuits.
- P011:** To be able to cook food using a wide variety of methods.
- P012:** To be able to deliver world-class meal experiences and be a credit to society.

### **Programme Specific Outcomes of B.A (Hons.) Culinary Arts.**

- PS01:** To develop competence in the structure, levels and discourse functions of the English language.
- PS02:** To appreciate different menus with respect to its genre and history.
- PS03:** To gain an understanding of the social and cultural connotations associated with the culinary field of work.
- PS04:** To be able to critically analyze and apply the menus, theories with respect to other disciplines.
- PS05:** To be able to recognize and comprehend different varieties of Cuisine and develop a different style and process of cuisine of their own.
- PS06:** To apply their knowledge and skills to a wide range of industries and academia.



**Course Structure**  
**B.A. (Hons) CULINARY ARTS**

YEAR 1, SEMESTER – I										
Module No.	Subject	Periods			Credits	Evaluation Scheme				Total
		L	T	P		Internal Exam Ordinance Clause 13(A)				
						TI	TE	PI	PE	
BACA101	Fundamental Culinary Techniques	2	0	8	6	-	-	30	70	100
BACA102	Culinary Operations I	3	0	0	3	-	-	30	70	100
BACA103	Culinary Management I	3	1	0	4	30	70	-	-	100
BACA104	Applied Communication I	3	0	0	3	-	-	30	70	100
BACA105	Applied Mathematics and Software Tools	3	0	0	3	30	70	-	-	100
BACA106	Disaster Management	4	0	0	4	30	70	-	-	100
Total										600
TI: Theory - Internal, TE: Theory - External, PI: Practical - Internal, PE: Practical - External										

YEAR 1, SEMESTER – II										
Module No.	Subject	Periods			Credits	Evaluation Scheme				Total
		L	T	P		Internal Exam Ordinance Clause 13(A)				
						TI	TE	PI	PE	
BACA201	Intermediate Culinary Techniques	2	0	8	6	-	-	30	70	100
BACA202	Culinary Operation II	3	0	0	3	-	-	30	70	100
BACA203	Culinary Management II	3	1	0	4	30	70	-	-	100
BACA204	Applied Communication II	3	0	0	3	-	-	30	70	100
BACA205	Finance I	3	1	0	4	30	70	-	-	100
BACA206	Environmental Science	4	0	0	4	30	70	-	-	100
Total										600
TI: Theory - Internal, TE: Theory - External, PI: Practical - Internal, PE: Practical - External										

YEAR 2, SEMESTER - III										
Module No.	Subject	Periods			Credits	Evaluation Scheme				Total
		L	T	P		Internal Exam Ordinance Clause 13(A)				
						TI	TE	PI	PE	
BACA300	Operational Internship 1 (18 Weeks)	0	0	40	24			350	400	750
Total										750
TI: Theory - Internal, TE: Theory - External, PI: Practical - Internal, PE: Practical - External										

**Course Structure**  
**B.A. (Hons) CULINARY ARTS**

YEAR 2, SEMESTER – IV										
Module No.	Subject	Periods			Credits	Evaluation Scheme				Total
		L	T	P		Internal Exam Ordinance Clause 13(A)				
						TI	TE	PI	PE	
BACA401	Culinary Skills Development I	2	0	8	6	-	-	30	70	100
BACA402	Marketing I	3	1	0	4	30	70	-	-	100
BACA403	Culinary Management III	3	1	0	4	30	70	-	-	100
BACA404	Human Resources I	3	1	0	4	30	70	-	-	100
BACA405	Finance II	3	1	0	4	30	70	-	-	100
BACA406	Kitchen Design and Engineering	3	1	0	4	-	-	30	70	100
Total										600
TI: Theory - Internal, TE: Theory - External, PI: Practical - Internal, PE: Practical - External										

YEAR 3, SEMESTER - V										
Module No.	Subject	Periods			Credits	Evaluation Scheme				Total
		L	T	P		Internal Exam Ordinance Clause 13(A)				
						TI	TE	PI	PE	
BACA501	Culinary Skills Development II	2	0	8	6	-	-	30	70	100
BACA502	Marketing II	3	1	0	4	-	-	30	70	100
BACA503	Entrepreneurship	3	1	0	4	-	-	30	70	100
BACA504	Human Resources II	3	1	0	4	30	70	-	-	100
BACA505	Finance III	3	1	0	4	30	70	-	-	100
BACA506	Research Methodology	3	1	0	4	30	70	-	-	100
Total										600
TI: Theory - Internal, TE: Theory - External, PI: Practical - Internal, PE: Practical - External										

YEAR 3, SEMESTER - VI										
Module No.	Subject	Periods			Credits	Evaluation Scheme				Total
		L	T	P		Internal Exam Ordinance Clause 13(A)				
						TI	TE	PI	PE	
BACA601	Culinary Skills Development III	2	0	8	6	-	-	30	70	100
BACA602	Marketing III	3	1	0	4	30	70	-	-	100
BACA603	Sustainable Business Practices	3	0	0	3	-	-	30	70	100
BACA604	Project Work and Small Business Operations	0	0	12	6			100	100	200
BACA 605	Food Photography	3	0	0	3	-	-	30	70	100
BACA 606	Interior Design	3	0	0	3	-	-	30	70	100
Total										700
TI: Theory - Internal, TE: Theory - External, PI: Practical - Internal, PE: Practical - External										

**B. A. (Hons) IN CULINARY ARTS**  
**Guidelines for Paper Setting/ Exams**

**OBJECTIVE:**

The course familiarizes the students with the Culinary Arts & Project. The course is a blend of theory and practice to develop a professional attitude & skills for trade-in students. Professional in nature, the course aims to inculcate professional values & ethics with a focus on hospitality/tourism management & operations.

**APPROACHES:**

Lectures, Group Discussions, Presentations, Practical, Case studies, Business Games & Field Tours

**REQUIREMENTS:**

Regular attendance and active participation during the semester; Books & Literature Surveys, Long Essays and Assignments; Seminars Presentations, etc.

**EVALUATION:**

The performance of the students will be evaluated based on class participation, house tests; regularity & assignments, carrying 20% credit and the rest through term-end examinations. (Three Hours Duration)

**MODE OF PAPER SETTING:**

There will be nine questions in all and candidates will have to attempt five questions.

- First question will be compulsory and of 16 Marks and shall contain 8 short answer type questions. These questions shall be spread over the whole syllabus (from all four units of GU syllabus)
- Rest eight questions shall be 16 marks each and will be set unit wise or in such a way that covers whole syllabus, where option of attempting any four among these 8 questions will be given. These questions shall judge both theoretical and applied knowledge of students. The format of these questions will be essay type and case studies.
- From each of the units mentioned in the syllabus (total four units), two questions will be posed. The students will have to answer one question from each unit. This is further explained in the figure.1 below. The objective of this strategy is to ensure that the student studies and is assessed in each of the four units listed in the syllabus.

**GU Sample Theory Question Paper Format**

Time Allowed: 3 hours		Maximum marks: 70	
Note: Attempt any <b>five</b> questions. Question no. 1(Section A) is compulsory. Attempt <b>four more</b> questions from Section B, selecting one question from each Unit (1,2,3 & 4).			
1	Short answers questions from the whole syllabus (Unit1-4) (compulsory)	2 x 7 =14 marks	
2	Question 2 & 3 from Unit 1 ( <i>Answer one question from Q2 and Q3 i.e. Question 2 <b>OR</b> Question 3</i> )	Unit - 1	14 marks
3	Question 4 & 5 from Unit 2 ( <i>Answer one question from Q4 and Q5 i.e. Question 4 <b>OR</b> Question 5</i> )	Unit - 2	14 marks
4	Question 6 & 7 from Unit 3 ( <i>Answer one question from Q6 and Q7 i.e. Question 6 <b>OR</b> Question 7</i> )	Unit - 3	14 marks
5	Question 8 & 9 from Unit 4 ( <i>Answer one question from Q8 and Q9 i.e. Question 8 <b>OR</b> Question 9</i> )	Unit - 4	14 marks

### Example of rubric for practical

Practical Appraisal Rubric Template				
Name				Date:
Learning Center	FOOD HALL & DELISH			
Quiz 20%	0	1-2	3-4	5-6
	Absent	Answer 2 questions	Answer 3-6 Questions	Answer 7-8 Questions
Attendance 10%	0	1-2	3-4	5-6
	Absent	Attended 1 week	Attended 2-3 weeks	Attended 4 weeks
PMGR Reviewed 10%	0	1-2	3-4	5-6
	Absent	Demonstrates little or no knowledge of content assigned for class, not prepared for class	Demonstrates some knowledge of content assigned for class, somewhat prepared for class	Demonstrates adequate engagement and knowledge of content assigned for class, well prepared for class
Grooming 10%	0	1-2	3-4	5-6
	Absent	Dirty uniform, dirty shoes, not shaved, elements of the uniform missing	Clean uniform, dirty shoes/not shaved or both, any element of the uniform missing	Clean uniform, shoes polished, clean shaved, groomed as per prescribed standards
Follow Instructions 10%	0	1-2	3-4	5-6
	Absent	Never follows instructions, careless and lacks seriousness	Follows a few instructions but misses out on critical details	Follows instructions to the T. Proactively innovates as situation changes
Group Dynamics 20%	0	1-2	3-4	5-6
	Absent	Not a team player, fails to work as a part of the group, does not communicate with team members	Is a team player but fails to contribute at some stages, communicates with team members	Is an excellent team player, coordinates and communicates well and takes on a leadership role where opportunity presents itself
Service 20%	0	1-2	3-4	5-6
	Absent	Careless Open and close knowledge demonstrated; not on time while setting up for breakfast and lunch meal periods; poor or no restocking of equipment; no coordination in food pickup and display; disorganized work area; inept at POS and cashiering;	Attention to Open and close and adequate knowledge demonstrated; timely set up for breakfast and lunch meal periods; struggle with restock of service equipment; few challenges with coordination in food pickup and display; effort to ensure organised work area; slightly proficient at POS and cashiering;	Attention to detail when Opening and closing and adequate knowledge demonstrated; well-timed set up for breakfast and lunch meal periods; ensures adequate restock of service equipment during service; well-coordinated food pick up and display; ensures organized work area; quick learner and proficient at POS and cashiering;
Total mark				

## Semester I

### GU CODE: BACA101 Fundamental Culinary Techniques (Theory and practical)

20 hours theory; 80 hours practical; 6 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** This course is designed to give students the basic idea of culinary fundamentals and theory of cooking. Students will be introduced to basic cooking concepts in both the classroom and kitchen environment like basic knife cuts, mother sauces, basic cooking methods, terminology, equipment, measurements, Garde Manger, stocks, soups, poultry fabrication and cooking, meat cookery, and seafood identification and cookery. Students will learn plate presentation and garnishing techniques. It focuses on "hands-on" experience in the production of stocks, broths, glazes, leading and small sauces, gravies, emulsified sauces, soups and the production of sandwich, salads, dressings, vegetable garnishes, cooking methods using moist heat, dry heat, and fat, and the art of seasoning and flavouring are covered. These cookery skills will be applied in the classroom, kitchen laboratory and at other sites.

#### Course outcomes:

After completion of semester I, students should be able to:

- C01: Understand the role of the professional chef in modern food service operations.
- C02: Understand the basic hierarchy of a kitchen and name several positions in the kitchen brigade.
- C03: Select and use hand tools, measuring equipment, and thermometers properly.
- C04: Describe the sautéing process and explain why it is considered an à la minute technique.
- C05: Select and prepare foods for grilling and broiling.
- C06: Define braising and stewing, noting the similarities and differences between these two methods.

#### Units (Theory):

**Unit I: Introduction to cookery:** Culinary history and Origin of cooking, Organization and layout, Classical kitchen brigade vs Modern kitchen brigade, Duties and responsibilities of a chef, Tools and equipment.

**Unit II: Vegetable and Meat Processing:** Classification of vegetables, Fish and Sea foods, classification and cuts, Poultry, Types and Cuts, Red meats, Cuts of Lamb, Pork and Beef.

**Unit III: Methods of cooking:** Dry, Moist, Combination, Rechauffe.

**Unit IV: Basic preparations:** Stocks, Sauces and derivatives, Types of soups and their classification.

#### Units (Practical):

**Unit I: Basics:** Setting up of workstation, Cleaning and Segregation, Cleaning of Workstation, Sanitizing.

**Unit II: Vegetable preparation:** Cleaning of vegetables, Peeling, Washing and sanitizing, Basic cuts of vegetables, Basic vegetables cooking methods.

**Unit III: Butchery & Seafood processing:** Receiving and Quality Specification, Thawing, Processing of Sea Food, Processing of Meat, Processing of Poultry, Storage.

**Unit IV: Methods of cookery:** Boiling, Poaching, steaming, Roasting, baking, Shallow frying

and deep frying, Grilling and broiling, Stewing and braising, Breakfast cookery.

<b>Course Outcomes</b>	<b>Particulars</b>	<b>Program Outcomes and Program Specific Outcomes</b>
<b>C01</b>	Understand the role of the professional chef in modern food service operations.	<b>P01, PS02</b>
<b>C02</b>	Understand the basic hierarchy of a kitchen and name several positions in the kitchen brigade.	<b>P07, PS04</b>
<b>C03</b>	Select and use hand tools, measuring equipment, and thermometers properly.	<b>P01, PS04</b>
<b>C04</b>	Describe the sautéing process and explain why it is considered an a la minute technique.	<b>P04, PS06</b>
<b>C05</b>	Select and prepare foods for grilling and broiling.	<b>P01, PS02</b>
<b>C06</b>	Define braising and stewing, noting the similarities and differences between these two methods.	<b>P03, PS06</b>

**Suggested reading:**

- BARHAM, P. (2001), The Science of Cooking, Springer, Berlin, ISBN 3-54067- 466-7
- CAMPBELL, A. & GARLOUGH, R. (2011), Modern Garde Manger: A Global Perspective, 2nd edition, Cengage Learning, Boston, MA, USA, ISBN 978- 111130761-5
- GISSLEN, W. (2010), Professional Cooking, 7th edition, John Wiley and Sons, NYC, ISBN 978- 047019752-3

## Semester I

### GU CODE: BACA102 Culinary Operations I

30 hours lecture; 10 hours tutorial; 3 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** This course will provide students with an understanding of the main functions of heat on food, proteins, fat, starch, and textures.

**Course outcomes:** After completion of semester I, students should be able to:

- C01 Define effects of heat on food and usage.
- C02 Demonstrate the effects of cold temperatures on food, freezer burns and dehydration.
- C03 Practice the sensory evaluation through aroma, flavour, taste etc.
- C04 Understand the textures of viscosity, elasticity, emulsions, and foams.

#### Units (Theory):

**Unit I: Effects of heat on food:** Proteins, Fat, Starch, Minerals & Pigments

**Unit II: Effects of Cold temperatures on food:** Freezer burns, Dehydration, Crystallization, Condensation, Setting.

**Unit III: Understanding food:** Textures, Viscosity, Elasticity, Emulsions, and foams.

**Unit IV: Sensory evaluation – Flavour – Taste – Aroma - Mouth feel**

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Define effects of heat on food and usage.	P01, PS02
C02	Demonstrate the effects of cold temperatures on food, freezer burns and dehydration.	P07, PS04
C03	Practice the sensory evaluation through aroma, flavour, taste etc.	P01, PS04
C04	Understand the textures of viscosity, elasticity, emulsions, and foams.	P04, PS06

#### Suggested Reading:

- On Food and Cooking – Harold McGee
- The Art of Flavour – Daniel Patterson and Mandy Aftel
- Molecular Gastronomy, Scientific cuisine demystified – Jose Sanchez
- Handbook of Nutrition and Food – Carolyn D Berdanier, Johanna T Dwyer, David Heber

## Semester I

### GU CODE: BACA103 Culinary Management I

30 hours theory; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; Duration 3 hours

**Course Description:** This module aims at introducing students to professional bakery and confectionary. The course involves familiarization with the basic layout, different tools and equipment and a primary overview of the running of a bakery and pastry operation. The course gives them hands-on knowledge about the process of production of breads and basic desserts.

**Course outcomes:** After completion of semester I, students should be able to:

- C01 Explain the importance of hygiene and sanitation in a professional environment.
- C02 Explain food contamination classification, physical, chemical, and biological.
- C03 Describe the food adulterants and food borne illnesses.
- C04 Demonstrate the importance of hygiene and respect for the HACCP process.
- C05 Apply the standard hygiene and safety regulations in the kitchen.
- C06 Demonstrate a safe workplace behavior to avoid injuries and accidents in kitchen.

#### Units (Theory):

**Unit I: Hygiene and Sanitation:** Personal hygiene and grooming, Hand washing Techniques, Basic kitchen hygiene, Food storage (packaging, labelling and storage), Sanitization of kitchen equipment.

**Unit II: Microbiology:** Classification of Microorganisms, Factors effecting growth of Microorganisms, Food poisoning and spoilage, Food preservation methods.

**Unit III: Food Contamination Classification:** Physical, Chemical, Biological, Food adulterants, Food borne illnesses.

**Unit IV: Food safety management systems:** HACCP, Food safety laws, Post Covid Protocol.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Explain the importance of hygiene and sanitation in a professional environment.	P01, PS02
C02	Explain food contamination classification, physical, chemical, and biological	P07, PS04
C03	Describe the food adulterants and food borne illnesses.	P01, PS04
C04	Demonstrate the importance of hygiene and respect HACCP process	P04, PS06
C05	Apply the standard hygiene and safety regulations in the kitchen	P01, PS02
C06	Demonstrate a safe workplace behavior to avoid injuries and accidents in kitchen	P03, PS06

#### Suggested reading:

- FRIBERG, B. (2002), The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Ed., John Wiley, USA, ISBN 0471359254
- WAYNE GISSLEN, Professional Baking, 4th Edition, John Wiley, USA, ISBN 0-471-46427-9



**Semester I****GU CODE: BACA104  
Applied Communication I**

30 hours lecture; 3 credits

**Examination details:**

Internal: 30 marks, Practical External: 70 marks

**Course description:** The aim of this course is to equip students with the necessary communication skills needed in professional contexts and for the attainment and completion of their first practical internship, including the online internship course: INT 2209 Reflection on Practice. The topics include, but are not limited to, job applications, interview preparation, first impressions, teamwork, collaboration and self-reflection. Written and oral communication skills used within the tourism and hospitality industry are the focus points, with emphasis on language, vocabulary and register.

**Course outcomes:** After completion of the semester I, students should be able to:

- C01 Express ideas clearly and succinctly in a variety of business formats appropriate to different workplace contexts.
- C02 Identify essential information from various sources for specific needs. C03 Demonstrate self-reflection in professional contexts.
- C04 Exhibit collaborative communication skills and strategies within a range of registers.
- C05 Demonstrate self-reflection in professional contexts.
- C06 Exhibit collaborative communication skills and strategies within a range of registers.

**Units:**

**Unit I: Communication for Business:** Role of Communication in Business, Importance of Communication Skills, 7 Cs of Good Communication, Barriers to Communication, Telephone Conversation, Enriching Vocabulary.

**Unit II: Teamwork and Collaboration:** Introduction, Colleague collaboration, Conversation Starters, Solving problems with colleagues/conflict resolution (Solving problems with Customers), Guest relations, Hotel operations, Portfolio, Hospitality Glossary, Solving problems with customers (oral and written- using social media prompts, trip advisor etc.).

**Unit III: Written and Oral Communication: Introduction:** Formal vs Informal Oral Communication, Advantages and Disadvantages of Oral Communication, Importance of Listening, Professional cover e-mail basics, Portfolio Assessment, attaching documents, Persuasive and impactful writing, Punctuation, Common Idioms and Phrases, Abbreviations and Acronyms.

**Unit IV: Self Reflection:** Introduction - Self Reflection on personal and professional growth.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Express ideas clearly and succinctly in a variety of business formats appropriate to different workplace contexts.	P01, PS02
C02	Identify essential information from various sources for specific needs.	P07, PS04
C03	Demonstrate self-reflection in professional contexts.	P01, PS04
C04	Exhibit collaborative communication skills and strategies within a range of registers.	P04, PS06

<b>C05</b>	Demonstrate self-reflection in professional contexts.	<b>P01, PS02</b>
<b>C06</b>	Exhibit collaborative communication skills and strategies within a range of registers.	<b>P03, PS06</b>

**Suggested reading:**

- BEEBE, S. A. & BEEBE, J. B. (2005), Public Speaking: An Audience-Centred Approach, 6th edition, Allyn and Bacon, USA, ISBN 0-20544-983-2
- SINHA, K. K. (2018), Business communication, Taxmann Publications Pvt Ltd, New Delhi, ISBN 9789387957633
- ASHLEY, A. (2003), Oxford Handbook of Commercial Correspondence, Oxford University Press ISBN 978-0-19-457213-2
- SHARMA R C & MOHAN KRISHNA, (2016) Basic Correspondence and Report Writing, McGraw Hill Education (India) Pvt Ltd, Chennai, ISBN: 978-93-85965-05-0

## Semester I

### GU CODE: BACA105 Applied Mathematics and Software Tools

30 hours lecture; 3 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; duration 3 hours

**Course Description:** This course is designed to develop and solidify basic arithmetic and algebra skills that will be required to complete other business-related courses. The course content includes operations on whole numbers, integers, fractions, decimals, ratios and proportions, and percentages, as well as simple algebraic concepts with geometric extensions. It also explores problems using these basic numeracy skills in the context and applications to hospitality business. Essential functions and numerical relationships are reviewed and applied through exercise work and video tutorials.

#### Course outcomes:

After completion of the semester I, students should be able to:

- C01 Identify and understand the application of fundamental mathematical formulae and processes.
- C02 Identify accurately interpret values and output resulting from calculations.
- C03 Application of general business calculations
- C04 Derive meaning used in business-based decision making.

#### Unit (Theory):

**Unit I: Metric Units:** Metric units - Metric Conversions, Celsius to Fahrenheit Conversions,

**Unit II: Food Cost and Food Cost Percentage:** Food cost, Food cost percentage and formula, Portion control, Yield, Yield percentage.

**Unit III: Culinary Operational Calculation:** Recipe Management, Food Inventory, Kitchen Management Software.

**Unit IV: General Business Calculations:** Profit, Loss, Profit percentage, Loss percentage, Average Yield.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Identify and understand the application of fundamental mathematical formulae and processes.	P01, PS02
C02	Identify accurately interpret values and output resulting from calculations.	P07, PS04
C03	Application of general business calculations	P01, PS04
C04	Derive meaning used in business-based decision making.	P04, PS06

#### Suggested reading:

- Managing Front Office Operations – Kasavana & Brooks Educational Institution AHMA
- Croucher, J S. (2000). Introductory Mathematics & statistics for business. (3rd ed.). Australia: McGraw-Hill.
- NCERT Books.

## Semester I

### GU CODE: BACA106 Disaster Management

40 hours lecture; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; Duration 3 hours

**Course description:** The course introduces Disaster Management, focusing on natural disasters. The problem is addressed in a holistic cross-sectoral and cross-disciplinary manner, including all stages of disaster management cycle: mitigation, preparation, response and recovery.

#### Course outcomes:

After completion of semester I, students should be able to:

- CO1 Define terminologies related to the word Disaster - Disaster, Hazard, Vulnerability, Resilience, Risks.
- CO2 Elaborate on the classification, causes, and Impacts of Disaster: including social, economic, political, environmental, health, psychosocial, etc.
- CO3 Explain the Disaster Cycle used to reduce risk associated with Disaster CO4 Critique the disaster risk reducing process adapted by organizations.
- CO5 Apply disaster cycle taking into consideration threats from urban disasters, pandemics, complex emergencies, and adverse environmental change.
- CO6 Evaluate existing disaster cycles on their preparedness to mitigate risk from disasters.

#### Units:

**Unit I: Introduction to Disasters:** Concepts and definitions (Disaster, Hazard, Vulnerability, Resilience, Risks), Disasters: Classification, Causes, Impacts (including social, economic, political, environmental, health, psychosocial, etc.), Differential impacts- in terms of caste, class, gender, age, location, disability, Global trends in disasters, urban disasters, pandemics, complex emergencies, Climate change.

**Unit II: Approaches to Disaster Risk reduction:** Disaster cycle - its analysis, Phases, Culture of safety, prevention, mitigation and preparedness community based DRR, Structural-nonstructural measures, roles and responsibilities of- community, Panchayati Raj Institutions/Urban Local Bodies (PRIs/ULBs), states, Centre, and other stakeholders.

**Unit III: Inter-relationship between Disasters and Development:** Factors affecting Vulnerabilities, differential impacts, impact of Development projects such as dams, embankments, changes in Land-use etc. Climate Change Adaptation. Relevance of indigenous knowledge, appropriate technology and local resources

**Unit IV: Disaster Risk Management in India:** Hazard and Vulnerability profile of India, Components of Disaster Relief: Water, Food, Sanitation, Shelter, and Health, Waste Management Institutional arrangements (Mitigation, Response and Preparedness, DM Act and Policy, Other related policies, plans, programmes, and legislation).

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
CO1	Define terminologies related to the word Disaster - Disaster, Hazard, Vulnerability, Resilience, Risks	P01, PS02

<b>C02</b>	Elaborate on the classification, causes, and Impacts of Disaster: including social, economic, political, environmental, health, psychosocial, etc.	<b>P07, PS04</b>
<b>C03</b>	Explain the Disaster Cycle used to reduce risk associated with Disaster	<b>P01, PS04</b>
<b>C04</b>	Critique the disaster risk reducing process adapted by organizations	<b>P04, PS06</b>
<b>C05</b>	Apply disaster cycle taking into consideration threats from urban disasters, pandemics, complex emergencies, and adverse environmental change	<b>P01, PS02</b>
<b>C06</b>	Evaluate existing disaster cycles on their preparedness to mitigate risk from disasters	<b>P03, PS06</b>

**Suggested reading:**

- Alexander David, Introduction in 'Confronting Catastrophe', Oxford University Press, 2000
- Andharia J. Vulnerability in Disaster Discourse, JTCDM, Tata Institute of Social Sciences Working Paper no. 8, 2008
- Blaikie, P, Cannon T, Davis I, Wisner B 1997. At Risk Natural Hazards, Peoples' Vulnerability and Disasters, Routledge.
- Coppola P Damon, 2007. Introduction to International Disaster Management,
- Document on World Summit on Sustainable Development 2002

## Semester II

### GU CODE: BACA201 Intermediate Culinary Techniques (Theory and practical)

20 hours lecture; 80 hours practical; 6 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course description:** This course is designed to provide the student with a continuation and expansion of knowledge in practical food preparation and to equip the student with a broader knowledge of food preparation including the safe and sanitary use of hand tools, knives and kitchen equipment and study of the skills necessary in the preparation of European cuisine.

#### Course outcomes:

After completion of semester II, students should be able to:

- CO1 Enable students to build confidence and fundamental practical skills in food preparation to acceptable market standards.
- CO2 Describe the product knowledge, herbs and spices, condiments, and seasonings.
- CO3 Prepare food items using the grill, fry, sauté, braise, poach, roasting, and other various cooking methods.
- CO4 Intermediate preparation of legume, grain, fruit, and vegetable dishes. CO5 Preparation of various a la minute style dishes.

#### Units (Theory):

**Unit I: Product Knowledge:** Herbs and spices, Fats and oils, Vinegars, Condiments and seasonings, Cereals, and pulses, Potatoes, Lentils, and other Starches.

**Unit II: Garde Manger:** Introduction to Garde Manger, Salads and dressings, Cold sauces- Canapés and sandwich, Accompaniments and Garnishes,

**Unit III: European Cuisines:** Introduction to European cuisine, Contemporary European cuisine.

**Unit IV: Mediterranean Cuisine:** Introduction to Mediterranean Cuisine, Contemporary Mediterranean Cuisine

#### Units (Practical):

**Unit I: Garde Manger:** Setting up of workstation, Vegetable processing, Lettuce processing, Produce salad as per menu.

**Unit II: Sandwich and canapes:** Setting up of workstation, prepare spread and filling for sandwich, Prepare sandwich.

**Unit III: Fine dining:** European Cuisine, Soups, Sauces, Main course and accompaniments.

**Unit IV: Fine dining:** Mediterranean Cuisine, Soups, Sauces, Main course and Accompaniments.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
CO1	Enable students to build confidence and fundamental practical skills in food preparation to acceptable market standards.	PO1, PS02
CO2	Describe the product knowledge, herbs and spices, condiments, and seasonings.	PO7, PS04

<b>C03</b>	Prepare food items using the grill, fry, sauté, braise, poach, roasting, and other various cooking methods.	<b>P01, PS04</b>
<b>C04</b>	Intermediate preparation of legume, grain, fruit, and vegetable dishes.	<b>P04, PS06</b>
<b>C05</b>	Preparation of various a la minute style dishes.	<b>P01, PS02</b>

**Suggested Readings:**

- ESCOFFIER, A. (2000), The Escoffier Cookbook and Guide to the Fine Art of Cookery: For Connoisseurs, Chefs, Epicures Complete With 2973 Recipes, Crown Publishers, New York, ISBN 0517506629.
- CAMPBELL, A. & GARLOUGH, R. (2011), Modern Garde Manger: A Global Perspective, 2nd edition, Cengage Learning, Boston, MA, USA, ISBN 978-111130761-5.
- CHOATE, J. & FRENCH CULINARY FEDERATION (2007), Fundamental Techniques of Classic Cuisine, 1st edition, Stewart, Tabori and Chang, NYC, ISBN

## Semester II

### GU CODE: BACA202 Culinary Operations II

30 hours theory; 3 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** This course is designed to give students the basic concepts on the study of nutrition, hygiene, and safety. It enables the students to know what makes a meal/ diet nutritionally balanced and to identify food allergens and their effects to safeguard customer's health.

#### Course Outcomes:

After completion of semester II, students should be able to:

- C01 Identify suitable opportunities of enhancing nutritive value of food.
- C02 Identify the myriad functions of various nutrients.
- C03 Identify significance of planning healthy meals for family and food service units.
- C04 Identify various factors to be considered to plan a meal.
- C05 Calculate the value of meal as and when required.
- C06 Differentiate between the popularity of certain foods among age groups, ethnic origins, education, occupation, and income.
- C07 Plan menus keeping in mind the various aspects of a balanced diet and allergens.

#### Units (Theory):

**Unit I: Nutrition:** Introduction to Nutrition, Food Groups, Food Pyramid, Explain-Recommended Dietary Allowance, Nutrient types, and their importance.

**Unit II: Balanced Diet:** Discuss the planning of a Balanced Diet, Define the measurement of food energy, Methods of calculating Energy value of a few recipes.

**Unit III: Healthy meal:** What is healthy meal, Discuss the factors affecting meal planning, Discuss Basic Therapeutic Diets, Normal, Liquid Diet, Soft Diet, Identify important factors to be kept in mind while planning a few special diets

**Unit IV: Food Allergens and adulterants:** Define Food Allergy, Factors affecting food allergies, Discuss types of food allergens, Food Additives, Types of Additives, Contamination, Adulteration & Food Allergens.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Identify suitable opportunities of enhancing nutritive value of food.	P01, PS02
C02	Identify the myriad functions of various nutrients.	P07, PS04
C03	Identify significance of planning healthy meals for family and food service units.	P01, PS04
C04	Identify various factors to be considered to plan a meal.	P04, PS06
C05	Calculate the value of meal as and when required.	P01, PS02
C06	Differentiate between the popularity of certain foods among age groups, ethnic origins, education, occupation, and income.	P03, PS06



<b>C07</b>	Plan menus keeping in mind the various aspects of a balanced diet and allergens.	<b>P03, PS06</b>
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**Suggested Reading:**

- Handbook of Nutrition and Food – Carolyn D Berdanier, Johanna T Dwyer, David Heber
- Encyclopaedia of Human Nutrition – Benjamin Caballero, Lindsay Allen, Andrew Prentice
- Advanced Human Nutrition – Dennis M Medeiros, Robert E C Wildman

## Semester II

### GU CODE: BACA203 Culinary Management II

30 hours theory; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; Duration 3 hours

**Course Description:** This module is designed to give students the basic concepts of cost and revenue with the tools required to set systems and process which help cost in check, increase predictability of expenses/ out flaws, flag off problem scenarios to enable recovery and help deliver near desired profits.

#### Course outcomes:

After completion of semester II, students should be able to:

- C01 Explain the basic rules of menu engineering and planning.
- C02 Identify factors to be considered when planning a menu.
- C03 Explain the relationship between a menu and profitability.
- C04 Identify direct and indirect costs related to the design and pricing.
- C05 Perform menu costing based on a given menu.
- C06 Design and budget a menu in consideration of the costs.

#### Units (Theory):

**Unit I: Menu engineering:** Introduction, Planning, Pricing of Menus, Types of Menus, Constraints of Menu Planning, Objectives of menu engineering, Methods and advantages.

**Unit II: Yield Management:** Introduction, Standard recipe costing, Recipe conversion factor, How to derive food cost?

**Unit III: Purchase:** Introduction to Purchase Cycle, Difference in purchase and buying, Standard Purchase Specification, Significance of Effective Purchasing, Purchasing Responsibilities.

**Unit IV: Receiving and stores:** Explain receiving cycle, Significance of Receiving function and procedures, SOP of physical inventory/storage procedures and issuing, Inventory control systems.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Explain the basic rules of menu engineering and planning	P01, PS02
C02	Identify factors to be considered when planning a menu	P07, PS04
C03	Explain the relationship between a menu and profitability	P01, PS04
C04	Identify direct and indirect costs related to the design and pricing	P04, PS06
C05	Perform menu costing based on a given menu	P01, PS02
C06	Design and budget a menu in consideration of the costs	P03, PS06

#### Suggested reading:

- DITTMER, P. THE CULINARY INSTITUTE OF AMERICA. (2006). Principles of Food, Beverages, and Labour Cost Controls: WITH Supervision in the Hospitality Industry, Applied HR 5r.e. , John Wiley & Sons, USA, ISBN-10: 047014002X
- DOPSON, L. HAYES, D. (2015). Food and Beverage Cost Control 6th Edition, Wiley, USA, ISBN- 10: 1118988493

- GARLOUGH, R. (2010). Modern Food Service Purchasing, Delmar Cengage Learning, USA, ISBN-10: 1418039640
- LOCKARD, M. (2012). A Cook's Book: Food Cost: The Chef's Ultimate Guide To Food Cost Control, CreateSpace Independent Publishing Platform, USA, ISBN-10: 1470000555
- LYNCH, F. (1998). The Book of Yields: Food Facts for Accurate Recipe Costing, Chef Desk, USA, ISBN-10: 1892735024
- MILLER, J. HAYES, D. DOPSON, L. (2004) Food and Beverage Cost Control, John Wiley & Sons, USA, ISBN-10: 0471477877

## Semester II

### GU CODE: BACA204 Applied Communication II

30 hours lecture; 3 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** The aim of this course is to equip students with the oral and cultural communication strategies needed in professional contexts to convey their message effectively. The journey begins by focusing on mastering fluency with an added stress on the correct pronunciation of words. Essential cross cultural and business etiquette techniques are introduced and developed along with the means for presenting information comprehensively keeping the sentiments of cultures as priority. These techniques would be extremely beneficial during an internship. Skills for preparing and delivering presentations and interviews are also practiced and refined, including the construction of compelling slide presentations.

#### Course outcomes:

After completion of semester II, students should be able to:

- Employ a variety of spoken English techniques and enhance fluency
- Modify your cultural communication style to suit the cultural context and company

#### Units:

**Unit I: Clarity of Communication:** What is Indianism in language and how to avoid it, Pronunciation, Mastering fluency, Developing situational awareness.

**Unit II: Presentation Skills:** Introduction, Presentations, Occasions and Definitions, Using Visual Aids and Guidelines, Mistakes to Avoid, The Effective Orator.

**Unit III: Career Awareness and Workplace Integration:** Define Goals of Internship - Reading Job - Descriptions and Company Profiles - Discovering Aspirations - First Impressions - Build your CV.- Interview Tips - Interview Style Questions

**Unit IV: Communication Across Cultures:** Communicating in a diverse world, Developing cultural competency, Recognizing variations in a diverse world, Adapting to different business cultures, Improving intercultural communication skills.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Employ a variety of academic communication strategies.	P01, PS02
C02	Modify your cultural communication style to suit the cultural context and company	P01, P04, PS06

#### Suggested Reading:

- BEEBE, S. A. & BEEBE, J. B. (2005), Public Speaking: An Audience-Centred Approach, 6th edition, Allyn and Bacon, USA, ISBN 0-20544-983-2
- SINHA, K. K.(2018), Business communication, Taxmann Publications Pvt Ltd, New Delhi, ISBN 9789387957633
- ASHLEY, A. (2003), Oxford Handbook of Commercial Correspondence, Oxford University Press ISBN 978-0-19-457213-2
- EVAN PELLETT, (2016) Cracking the Code to a Successful Interview: 15 Insider Secrets from a Top-Level Recruiter, ISBN: 978-1441700537

## Semester II

**GU CODE: BACA205**

### Finance I

30 hours lecture; 10 hours tutorial; 4 credits

#### **Examination details:**

Internal: 30 marks, External: 70 marks; Duration 3 hours

**Course Description:** Financial understanding is an essential element in any manager's range of required skills. The course presents basic financial accounting concepts and explains how they apply to the hospitality industry. Students are introduced to basic accounting practices, including major classification of accounts, concepts, and preparation of financial statements. Through exercises, students practice writing journals, ledgers, income statements and balance-sheets. Financial statements from hospitality operations are introduced and various forms of financial analyses are included demonstrating how they serve the manager to assist in the business decision making process.

#### **Course outcomes:**

After completion of semester II, students should be able to:

- C01 Demonstrate the fundamental ethical requirements of accounting and the differences between the various business structures.
- C02 Accurately compile basic income statements and balance sheets and be able to use the information contained herein.
- C03 Identify different direct and indirect expenses in Income Statement and apply inventory valuation methods.
- C04 Make accurate observations and corrective suggestions based on a variety of analysis applied to financial statements.

#### **Units:**

**Unit I: The Fundamentals of Accounting:** Uniform System of Accounts-Branched Accounting-Basic concepts of Accounting-GAAP rules - Difference between Financial and Managerial accounting.

**Unit II: The Accounting Cycle:** The Accounting Equation-Accounting Cycle-Transaction Analysis – Debit- Credit Rule-Journal-Ledger/ T-accounts – Trial Balance – Adjusted Trial Balance.

**Unit III: Financial Statements:** Financial Statements of Sole Proprietorship: Trading Account, Profit and Loss Account and Balance Sheet-Preparation of Financial Statements with adjustments.

**Unit IV: Financial Statement Analysis:** Horizontal and Vertical Analysis-Classification of Accounting Ratios-Objectives of Ratio Analysis-Advantages of Ratio Analysis-Limitations of Ratio Analysis – Methods of Valuing Inventory Exercises.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Demonstrate the fundamental ethical requirements of accounting and the differences between the various business structures.	P01, PS02
C02	Accurately compile basic income statements and balance sheets and be able to use the information contained herein.	P07, PS04
C03	Identify and apply the various inventory and cost control procedures.	P01, PS04

<b>C04</b>	Make accurate observations and corrective suggestions based on a variety of analysis applied to the financial statements.	<b>P04, PS06</b>
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**Suggested Reading:**

- Grewal, T.S. (2023) Double Entry Bookkeeping, New Delhi, Chand Publications.
- Maheshwari S.N., Maheshwari Suneel K. (2023) Financial Accounting For BBA, New Delhi, Vikas Publishing
- Goel D.K., Goel Rajesh (2023) Accountancy, New Delhi, Avichal Publishing Company

## Semester II

### GU CODE: BACA206 Environmental Science

40 hours lecture; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; duration 3 hours

**Course description:** A scientific study of the natural world and how it is influenced by people. Major topics include food, energy, human population, biodiversity and global change.

#### Course outcomes:

After completion of semester II, students should be able to:

- Define the nature, scope and importance of Environmental Studies
- Identify the components of Environment
- Demonstrate an environmentally conscious mindset and develop sustainability across different ecosystems and affected locations
- Portray a positive and proactive attitude towards the delicate balance and harmony across all ecosystems and biodiversity.
- Apply knowledge to different environmental assets: river, forest, flora, fauna, etc
- Recognize effects of pollution on various locations: Urban, rural, industrial, agricultural

#### Units:

**Unit I: Environmental studies** – Nature, scope and importance, the need for public awareness; natural resources – renewable and non-renewable resources, use and over- exploitation/over-utilization of various resources and consequences; the role of an individual in conservation of natural resources; equitable use of resources for sustainable lifestyles

**Unit II: Ecosystems** – concept, structure and function of an ecosystem; energy flow in the ecosystem; ecological succession; food chains, food webs and ecological pyramids; types of ecosystems – forest ecosystem, grassland ecosystem, desert ecosystem, aquatic ecosystems  
**Environmental Pollution** – Definition, cause, effects and control measures of different types of pollutions – air pollution, water pollution, soil pollution, marine pollution, noise pollution, thermal pollution, nuclear hazards; solid waste management – causes, effects and control measures of urban and industrial wastes; role of an individual in prevention of pollution

**Unit III: Social issues and the environment** – Sustainable development, urban problems related to energy, water conservation, rainwater harvesting, watershed management; resettlement and rehabilitation of people, its problems and concerns; climate change, global warming, acid rain, ozone layer depletion, nuclear accidents and holocaust; Wasteland reclamation, consumerism and waste products

**Unit IV: Environmental legislation** – Environment Protection Act. Air (prevention and control of pollution) Act. Water (prevention and control of pollution) Act, Wildlife Protection Act, Forest Conservation Act

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
CO1	Define the nature, scope and importance of Environmental Studies.	PO1, PS02
CO2	Identify the components of Environment	PO7, PS04

<b>C03</b>	Demonstrate an environmentally conscious mindset and develop sustainability across different ecosystems and affected locations	<b>P01, PS04</b>
<b>C04</b>	Portray a positive and proactive attitude towards the delicate balance and harmony across all ecosystems and biodiversity.	<b>P04, PS06</b>
<b>C05</b>	Apply knowledge to different environmental assets: river, forest, flora, fauna, etc	<b>P01, PS02</b>
<b>C06</b>	Recognize effects of pollution on various locations: Urban, rural, industrial, agricultural	<b>P03, PS06</b>

**Suggested reading:**

- Gadgil, M., & Guha, R. 1993. This Fissured Land: An Ecological History of India. Univ. of California Press.
- Gleeson, B. and Low, N. (eds.) 1999. Global Ethics and Environment, London, Routledge.
- Gleick, P.H. 1993. Water in Crisis. Pacific Institute for Studies in Dev., Environment & Security. Stockholm Env. Institute, Oxford Univ. Press.



**Semester III****GU CODE: BACA300  
Operational internship**

Practical: 720 hours

24 credits

Internal: 350 marks, Practical: 400 marks

An industry internship of 18 weeks in any standard category of culinary business.

Internship report: 25% Presentation and Viva: 75% Total = 100%

See below for example of internship report. This report will be completed weekly and signed off by the workplace supervisor and the student. The compiled report will be submitted to the external examiner for assessment and grading.

Weekly Workplace Service and Reflective Log: Service Period 1			
Date		Shift Start Time	Shift End Time
Service area (list areas you worked in)			
Service period details			
What functions did you perform this week?			
Equipment used			
Adjustments made for Special Customer Requests (if any):			
Supervisor checklist (workplace supervisor to complete)			Satisfactor y
<b>Did the student successfully demonstrate evidence of their ability to do the following?</b>			
Follow company SOPs in the specific area			
Identify and use appropriate alternatives in case of special requests			
Use planning and organisational skills to prioritise, sequence and monitor tasks.			
Go the extra mile to create customer WOW moments			
Follow a work schedule to maximise efficiency, taking into consideration roles and responsibilities of other team members.			
Complete end of shift procedures including storage of items, cleaning of work areas and participate in debrief or hand over session.			
Supervisor comments			
Supervisor's signature		Date	
Student's signature		Date	

## Semester IV

### GU CODE: BACA401 Culinary Skills Development I

20 hours lecture; 80 hours practical; 6 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** This course is designed to give students the basic idea of Indian cookery and theory of cooking. Students will be introduced to basic cooking concepts in both the classroom and kitchen environment like basic knife cuts, basic Indian gravies, basic Indian cooking methods, terminology, equipment, measurements, Indian stocks, soups, poultry fabrication and cooking, meat cookery, and seafood identification and cookery. Students will learn plate presentation and garnishing techniques. These cookery skills will be applied in the classroom, kitchen laboratory and at other sites.

#### Course outcomes:

After completion of semester IV, students should be able to:

- C01 Understand the role of the professional chef in modern food service operations.
- C02 Understand the historical, geographical, and religious impacts on the staple food.
- C03 Select and use hand tools, measuring equipment, and thermometers properly.
- C04 Define the spices, seasoning and various ingredients used in Indian cuisine.
- C05 Analyze the comfort food of India.
- C06 Describe the concept of Indian thali cooking and the concept of dining.
- C07 Evaluate the cooking techniques of bhuna, talna, tandoor etc.
- C08 Understanding the action of thickening agents, souring agents used in Indian cuisine.

#### Units:

##### Theory:

**Unit I:** Evolution of Indian Cuisine – Introduction – Ayurveda - Influence of foreign invaders and traders - Cooking Methods

**Unit II:** Factors affecting Indian Cuisine - Role of spices & seasoning - Indian Festivals, Religion & Culture - Indian Breakfast - Indian Regional Snacks and Comfort Food

**Unit III:** Indian Cookery – Rice, Breads and Desserts – Introduction – Types - Equipment & Tools - Cooking Method Involved - Famous preparations

**Unit IV:** Indian Thali Concept – Introduction – Features – Composition – Classification -Regional Thali Preparations

##### Practical:

**Unit I:** Introduction to Indian Cuisine, Identification of traditional kitchen equipment, Identification of basic ingredients, Analyse spices and blends, ingredients.

**Unit II:** Indian Basic Gravies, Basic gravies in different regions, Wet masala and pastes, Role of food additives.

**Unit III:** Regional and Sub Regional Cuisine, Southern, Western, Northern, Comfort Food.

**Unit IV:** Appetizer, Bread/Rice Preparation, Main Course, Accompaniments, Dessert.

<b>Course Outcomes</b>	<b>Particulars</b>	<b>Program Outcomes and Program Specific Outcomes</b>
<b>C01</b>	Understand the role of the professional chef in modern food service operations.	<b>P01, PS02</b>
<b>C02</b>	Understand the historical, geographical and religious impacts on the staple food.	<b>P07, PS04</b>
<b>C03</b>	Select and use hand tools, measuring equipment, and thermometers properly.	<b>P01, PS04</b>
<b>C04</b>	Define the spices, seasoning and various ingredients used in Indian cuisine.	<b>P04, PS06</b>
<b>C05</b>	Analyze the comfort food of India.	<b>P01, PS02</b>
<b>C06</b>	Describe the concept of Indian thali cooking and the concept of dining.	<b>P03, PS06</b>
<b>C07</b>	Evaluate the cooking techniques of bhuna, talna, tandoor etc. Understanding the action of thickening agents, souring agents used in Indian cuisine.	<b>P03, PS06</b>

#### **Suggested reading:**

- INDER SINGH KALRA, Prashad - Cooking with Indian Masters.
- PARVINDER S. BALI, Quantity Food Productions & Indian Cuisine.
- PARVINDER S. BALI, Food Production Operations.
- THANGAM E PHILIP, Modern Cookery.
- S. H. FERNANDO, Rice & Curry: Sri Lankan Home Cooking.
- PUSHPESH PANT & RAMINDE, Jiggs Kalra's Classic Cooking of Avadh.
- BHATNAGAR, SANGEETA & SAXENA, R.K., Dastarkhwan-E-Awadh.
- DASGUPTA, MINAKSHIE, Bengla Ranna: The Bengal Cookbook
- DALAL, TARLA; Parathas.
- KABRA, KANCHAN G; Breads of India.
- KAPOOR, SANJEEV; Sanjeev Kapoor's Simply Indian.
- DATTA, NEETA; 1000 Great Indian Recipes: The ultimate book of Indian cuisine.
- SIKKA, MARUT; Indian Flavors.

## Semester IV

### GU CODE: BACA402 Marketing I

30 hours lecture; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; Duration 3 hours

**Course description:** Marketing is of interest to everyone, whether they are marketing goods, services, properties, persons, places, events, information, ideas, or organizations. The course is a basic introduction to the principles of marketing. This course introduces the principles and problems of marketing goods and services. Topics include an understanding of the nature of goods and services, the marketing environment, market targeting and segmentation and the difference between consumer markets and business markets. Upon completion, students should be able to understand how marketing operates in the context of brands and businesses.

#### Course outcomes:

After completion of semester IV, students should be able to:

- C01 Demonstrate an understanding about the habits and motivation of consumers.
- C02 Analyse the marketing environment and its impact on the different market segments.
- C03 Examine the importance of different elements of the marketing mix.
- C04 Explain the differences in the nature of products and services.

#### Units:

**Unit I: Introduction to marketing:** Similarities and differences between goods and services and the marketing of goods and services – Managing customer relationships and capturing customer value - Marketing Mix and the difference between the marketing mixes of goods and services – Importance of measuring Marketing Return on Investment.

**Unit II: Marketing Process:** Key elements of the Marketing Environment –Different Forms of Market Segmentation – Market Targeting and - Market Positioning Strategies-- Significance of the Ansoff Matrix and the Boston consulting group model.

**Unit III: Customers and marketing research:** Differences between Consumer Markets & Business Markets – Products, Services and Brands -- Importance of Loyalty Programmes in marketing efforts.

**Unit IV: Distribution and promotion:** Distribution channels for hotels - Advertising & Public Relations – Sales Promotion.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Demonstrate an understanding about the habits and motivation of consumers	P03, PS06
C02	Analyse the marketing environment and its impact on the different market segments.	P03, PS06
C03	Examine the importance of different elements of the marketing mix (knowledge objectives on price and promotion have been combined into this comprehensive one).	P03, PS06
C04	Analyse successful marketers and their best practices in marketing	P03, PS06

**Suggested reading:**

- KOTLER, P. & AMSTRONG, G. (2017), Principles of Marketing, 17th edition, Prentice Hall, New Jersey, USA, ISBN 0-13449-251-X
- Zeithaml, Bitner, Gremler, Pandit, Services Marketing: Integrating Customer Focus Across the Firm, 7th edition, McGraw Hill Education

## Semester IV

### GU CODE: BACA403 Culinary Management III

30 hours lecture; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; Duration 3 hours

**Course Description:** This course is designed to give students the basic concepts of cost and revenue with the tools required to set systems and processes which help keep costs in check, increase predictability of expenses / outflows, flag off problem scenarios to enable recovery and help deliver near desired profits.

#### Course outcomes:

After completion of semester IV, students should be able to:

- C01 Identify all the person who are concerned in a menu plan process.
- C02 List the difference between static and flexible budget.
- C03 Discuss budgeting and its benefits and drawbacks.
- C04 Identify direct and indirect costs related to the design and pricing.
- C05 Perform menu costing based on a given menu.
- C06 Design and budget a menu in consideration of the costs.

#### Units (Theory):

**Unit I: Food and Beverage Control:** Introduction to Food and Beverage Control, Objectives of Food and Beverage Control, Methodology of Food and Beverage Control.

**Unit II: Inventory Control:** Introduction, Methods, Levels and technique, Pricing of commodities

**Unit III: Concept of Revenue:** Cost and costing, Introduction to concept of Cost and Revenue, Relation of Cost to Revenue, Costs associated with F & B operations.

**Unit IV: Budget:** Variance and Breakeven Analysis, Define Budget & Budgetary Control, Calculation of selling price, Standard costs & costing, Cost variances, Break Even chart, PV ratios, contribution calculation & marginal costs.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Identify all the person who are concerned in a menu plan process	P03, PS06
C02	List the difference between static and flexible budget	P03, PS06
C03	Discuss budgeting and its benefits and drawbacks	P03, PS06
C04	Identify direct and indirect costs related to the design and pricing	P03, PS06
C05	Perform menu costing based on a given menu	P03, PS06
C06	Design and budget a menu in consideration of the costs	P03, PS06

#### Suggested reading:

- MILLER, J. HAYES, D. DOPSON, L. (2004) Food and Beverage Cost Control, John Wiley & Sons, USA, ISBN-10: 0471477877
- STEFANELLI, J. (1984.) Purchasing: Selection and Procurement for the Hospitality Industry, John Wiley & Sons, USA, ISBN-10: 0471874302

- THE INTERNATIONAL CULINARY SCHOOLS AT THE ART INSTITUTE. (2007). Purchasing, Cost
- Control, and Menu Management for the Art Institutes, Wiley, USA, ISBN: 9780470179161
- Mudambi S.R. (2015), Fundamentals of Foods, Nutrition & Diet Therapy, ISBN 978-81-224-3349- 4
- BERDANIER, C. D. (2008), Handbook of Nutrition and Food, Boca Raton, USA, ISBN 978- 084939218-4

## Semester IV

### GU CODE: BACA404 Human Resources I

30 hours lecture; 10 hours tutorial; 4 Credits

#### Examination details:

Internal: 30 marks, External: 70 marks; duration 3 hours

**Course Description:** Organizational Behavior (OB) is the study of human behavior in organizational settings at three levels of analysis: the individual, the team, and the organization. Studying OB provides an understanding of your own and others' behavior, particularly in relation to teams. In this course, students will learn fundamental concepts of managing effective teams. Topics will include team building and team dynamics - with a particular focus on improving working relationships and organizational effectiveness - and how to develop teams further in a global work setting with coaching and mentoring practices.

#### Course outcomes:

After completion of semester IV, students should be able to:

- CO1 Describe the evolution of a team from formation to maturity.
- CO2 Discuss characteristics and best practices of effective teams.
- CO3 Analyse skills and processes that facilitate organisational effectiveness within and across teams.
- CO4 Develop their social intelligence.
- CO5 Apply different techniques of coaching, mentoring and learning to developing teams.

#### Units

**Unit 1: Knowing yourself:** Personality: meaning, definition, determinants of personality, Understanding different personality theories.

**Unit 2: Knowing others:** Emotional intelligence - Define EI, Building Blocks of Emotional Intelligence - Perception (Perception Process, factors effecting perception, perceptual errors and distortion,) Motivation (Meaning and importance of Motivation, Theories of Motivation - Maslow's Need Hierarchy Theory, Theory X and Y, Reinforcement Theory) Social intelligence - Define social intelligence. Cultural intelligence - Understanding cultural intelligence. How to develop social and cultural intelligence.

**Unit 3: Leading teams:** Meaning of Team, Types of Teams (Problem-Solving, Self-Managed, Cross Functional, Virtual Teams) Stages of Team Development (forming, storming, norming, performing, and adjourning)- Meaning and characteristic of Team dynamics, Importance of Team Dynamics, Power - nature and concept, sources of power, types of power.

**Unit 4: Developing your team:** Coaching - Definition of Coaching, Types of Coaching, Mentoring- definition of Mentoring, types of mentoring – Difference between coaching and mentoring.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
CO1	Describe the evolution of a team from formation to maturity.	P03, PS06
CO2	Discuss characteristics and best practices of effective teams.	P03, PS06
CO3	Analyse skills and processes that facilitate organisational effectiveness within and across teams.	P03, PS06
CO4	Develop their social intelligence.	P03, PS06



<b>C05</b>	Apply different techniques of coaching, mentoring and learning to developing teams	<b>P03, PS06</b>
<b>C04</b>	Develop their social intelligence.	<b>P03, PS06</b>
<b>C05</b>	Apply different techniques of coaching, mentoring and learning to developing teams	<b>P03, PS06</b>

**Suggested reading:**

- Organizational Behavior: Western Perspective, Indian Experience by M. Parikh & R. Gupta, McGraw Hill Education
- Luthans, F. (2010), Organizational Behavior, McGraw-Hill Education India Pvt. Ltd - New Delhi
- P. Subba Rao (2010), Management and Organization and Behavior, Himalaya Publishing House, New Delhi

## Semester IV

GU CODE: BACA405

### Finance II

30 hours lecture; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; duration 3 hours

**Course Description:** Proceeds from the understanding and analysis of financial statements developed. The student will explore the key areas of financial decision making, forecasting and budget development and analysis. Fixed, variable and semi-variable costs are differentiated, and revenue and cost responsibility are assigned. The effect that the behaviour of costs has on certain management decisions is discussed, as is the use of CVP and Break-even analysis. Budget preparation theories are reviewed, and budgeting techniques are practised in the context of hospitality business. Methods for judging variances between actual and budget figures are considered. Issues relating to the importance of future cash flows are analysed.

#### Course outcomes:

After completion of semester IV, students should be able to:

- C01 Analyse a Hospitality operation's performance using appropriate financial analysis and make recommendations.
- C02 Interpret cost management decisions based upon their understanding of the nature of the costs involved in the decision.
- C03 Differentiate between good and bad practices within the budgeting process: operating budget; cash budget.

#### Units:

**Unit I - Introduction to managerial accounting:** Introduction to Managerial Accounting, Difference between Financial Accounting, Managerial Accounting and Cost Accounting, Financial Ratio Analysis, Liquidity ratios, Solvency ratios, Profitability ratios, Activity ratios, Gross margin, Difference between operating and net income.

**Unit II - Cost Terminologies and Breakeven Analysis:** Prime costs and Period costs, Fixed costs, Semi Variable costs, and Variable costs, Direct costs and Indirect costs, Opportunity costs, Sunk costs and Relevant costs, Cost, Volume-Profit Analysis: Contribution margin ratio, Breakeven Chart.

**Unit III - Operating Budgets:** What is a budget – Types of budgets – factors affecting budgeting process – variance analysis.

**Unit IV - Capital Budgeting:** Difference between operating and capital budgets – role of capital budgets – Investment Appraisal – NPV – ARR - Payback Period – Profitability Index.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Perform cost-volume- profit calculations, from scenarios provided, to determine optimum managerial decisions.	PO1, PS08
C02	Prepare flexible budgets for effective budgetary control and use variance analysis to explain the difference between actual and planned performance.	PO3, PS06

<b>C03</b>	Demonstrate use of accounting data in the areas of product costing, cost behaviour, cost control, operating and capital budgeting for management decisions.	<b>P03, PS06</b>
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**Suggested reading:**

- Khan M.Y., Jain P.K. (2021) Management Accounting, (Ed. 8th), Noida, India, McGraw Hill Education (India) Ltd. ISBN: 978-9354600395
- Jagels, M. G. (2006), Hospitality Management Accounting, (Ed. 9th), New York, USA, John Wiley. ISBN: 978-0-471-68789-4
- Balakrishnan, S.R., Sprinkle, G.(2014), Managerial Accounting, New York, USA, John Wiley. ISBN:978-11183853-8

## Semester IV

### GU CODE: BACA406 Kitchen Design and Engineering

30 hours lecture; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** This course is designed to give students the basic concepts of decision making and value creation through accounting. This course provides an understanding of costs management, operations and capital budget, budgetary control and variance analysis.

#### Course outcomes:

After completion of semester IV, the students should be able to:

- C01 To understand the preparation of kitchen design.
- C02 To identify the requirement of commercial kitchen.
- C03 To understand kitchen ergonomics.
- C04 To emphasis on hygiene factors in the kitchen.

#### Units:

**Unit I: Kitchen layout and design:** Principles of kitchen layout and design, Factors affecting kitchen design, Flow of work and space allocation, Layout of commercial kitchen, Budgeting.

**Unit II: Requirement for commercial Kitchen:** Types of equipment, heating, cooling, Developing specifications for various kitchen equipment, Planning of kitchen support services.

**Unit III: Kitchen ergonomics** – Introduction, Work triangle, Incorporating kitchen ergonomics in commercial setup, Types of kitchen layout.

**Unit IV: Hygiene Factors:** Exhaust systems, Drainage and drain pest management systems, Pest control systems

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	To understand the preparation of kitchen design	P01, PS01
C02	To identify the requirement of commercial kitchen	P01, PS01
C03	To understand the kitchen ergonomics	P01, PS01
C04	To emphasis on hygiene factors in the kitchen	P01, PS01

#### Suggested Reading:

- "Kitchen: Good Ideas" by Ana G Canizares
- "Kitchen Design Ideas: The Best Remodeling, Renovation and Decorating Ideas for the Modern Kitchen" by Debra Morrison
- Kitchen Planning: Guidelines, Codes, Standards, 2nd Edition

## Semester V

### GU CODE: BACA501 Culinary Skills Development II (Theory and Practical)

20 hours theory; 80 hours practical; 6 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** This course is designed to give students the basic idea of Indian cookery and theory of cooking. Students will be introduced to intermediate and advanced cooking concepts in both the classroom and kitchen environment like regional Indian gravies, regional Indian cooking methods, terminology, equipment, measurements, Indian stocks, soups, poultry fabrication and cooking, meat cookery, and seafood identification and cookery. Students will learn plate presentation and garnishing techniques. These cookery skills will be applied in the classroom, kitchen laboratory and at other sites.

#### Course Outcomes:

After completion of semester V, the students should be able to:

- C01 Enable students to build confidence and fundamental practical skills in food preparation to acceptable market standards
- C02 Understand the historical, geographical, and religious impacts on the regional cuisine.
- C03 Analyze the regional and community cuisine of India.
- C04 Select and use hand tools, measuring equipment, and thermometers properly.
- C05 Define regional spices, seasoning and various ingredients used in Indian cuisine.
- C06 Evaluate regional masala and the blends.
- C07 Describe regional Indian cooking techniques and processes. C08 Evaluate the cooking techniques of bhunao, talna, tandoor etc.

#### Units (Theory):

**Unit I: Indian Kitchen Layout** – Introduction - Section in Indian Kitchen - Equipment used - Difference between Indian and Western section.

**Unit II: Regional cuisine of India** - Introduction to different regions - Historical Influence - Cultural and religious influence -Regional influence

**Unit III: Community Cuisine** – Introduction - Features and characteristics - Ingredients and process used - Impact on regional cuisine - Demand in Food and Beverage outlets.

**Unit IV: Dum and Tandoor Cooking** - Origin of Dum cooking - Classical preparations - Origin of Tandoor - Fabrication and Installation of tandoor - Features of a tandoor - Traditional Home Style Indian cooking - Adaptation by Hotels

#### Practical:

**Unit I: Regional and Sub Regional Cuisine** – Appetizer - Bread/Rice Preparation - Main Course – Accompaniments – Dessert

**Unit II: Community Cuisine of India** – Appetizer - Bread/Rice Preparation - Main Course – Accompaniments – Dessert

**Unit III: Traditional Home Style Indian Cooking** - Cultural Preparations - Serving styles - Eating habits.

**Unit IV: Dum Cooking and Tandoor** - Serving styles - Eating habits

<b>Course Outcomes</b>	<b>Particulars</b>	<b>Program Outcomes and Program Specific Outcomes</b>
<b>C01</b>	Enable students to build confidence and fundamental practical skills in food preparation to acceptable market standards	<b>P01, PS02</b>
<b>C02</b>	Understand the historical, geographical, and religious impacts on the regional cuisine.	<b>P01, PS02</b>
<b>C03</b>	Analyze the regional and community cuisine of India.	<b>P01, PS02</b>
<b>C04</b>	Select and use hand tools, measuring equipment, and thermometers properly	<b>P01, PS02</b>
<b>C05</b>	Define regional spices, seasoning and various ingredients used in Indian cuisine.	<b>P01, PS02</b>
<b>C06</b>	Evaluate regional masala and the blends.	<b>P01, PS02</b>
<b>C07</b>	Describe regional Indian cooking techniques and processes.	<b>P01, PS02</b>
<b>C08</b>	Evaluate the cooking techniques of bhunao, talna, tandoor etc.	<b>P01, PS02</b>

**Suggested reading:**

- INDER SINGH KALRA, Prashad - Cooking with Indian Masters.
- PARVINDER S. BALI, Quantity Food Productions & Indian Cuisine.
- PARVINDER S. BALI, Food Production Operations.
- THANGAM E PHILIP, Modern Cookery.
- S. H. FERNANDO, Rice & Curry: Sri Lankan Home Cooking.
- PUSHPESH PANT & RAMINDE, Jiggs Kalra's Classic Cooking of Avadh.
- BHATNAGAR, SANGEETA & SAXENA, R.K., Dastarkhwan-E-Avadh.
- DASGUPTA, MINAKSHIE, Bengla Ranna: The Bengal Cookbook
- KAPOOR, SANJEEV; Sanjeev Kapoor's Simply Indian.
- DATTA, NEETA; 1000 Great Indian Recipes: The ultimate book of Indian cuisine.
- SIKKA, MARUT; Indian Flavors.
- PANT, PUSHPESH; Jiggs Kalra's Daawat.

## Semester V

### GU CODE: BACA502 Marketing II

30 hours theory; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course description:** This course is designed to give students the required skills and knowledge to understand internet-based marketing distribution channels for the hospitality industry. Students will explore available digital platforms and channels and digital channel management. Community management is also explored as well as new components in the social media landscape.

#### Course outcomes:

After completion of semester V, students should be able to:

- C01 Assess the theory, practice, and use of general digital marketing frameworks.
- C02 Examine the effectiveness of digital marketing campaigns in impacting consumer behaviour.
- C03 Analyse the effectiveness of various digital marketing channels.

#### Units:

**Unit I: Introduction to Digital Marketing:** Strategy frameworks for digital marketing - Digital marketing mix-- 3i Principles of Digital Marketing - Outbound marketing – strategies – Using brand stories in digital marketing.

**Unit II: Digital Marketing Channels:** Digital marketing channels – Omni channel marketing – Mobile marketing and location-based services – Mobile wallets - Importance of organic digital marketing- Importance of paid digital marketing.

**Unit III: Customer Behaviour in Digital:** Impact of digital marketing on consumer behaviour - Types of Influencers – Influencer Marketing: Challenges and Opportunities.

**Unit IV: Brand Story Marketing: Brand Creation:** How to create a brand story and use it for digital marketing. – Content Marketing and brands as publisher - Social Media and Community Management – personalized digital marketing - Crowdfunding and open platforms in digital marketing.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Assess the theory, practice, and use of general digital marketing frameworks.	PO1, PS02
C02	Examine the effectiveness of digital marketing campaigns in impacting consumer behaviour.	PO1, PS02
C03	Analyse the effectiveness of various digital marketing channels	PO1, PS02

#### Suggested reading:

- Puneet Singh Bhatia (2019), Fundamentals of Digital Marketing, Pearson
- Ian Dodson, (2016) The Art of Digital Marketing, Wiley
- Geoffrey G. Parker, Marshall W. Van Alstyne and Sangeet Paul Choudary, (2016), Platform Revolution – How Networked Markets are Transforming the Economy and How to Make Them Work for You, W.W. Norton

## Semester V

### GU CODE: BACA503 Entrepreneurship

30 hours theory; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course description:** This course aims to guide students through the mindset, considerations, and practicalities of what it means to be an entrepreneur. Students will learn about the characteristics and soft skills it takes to thrive as an entrepreneur, such as observation, problem-solving, storytelling and strategizing. Along with the intangible, students will be guided through the basics of departmental functioning, so that they can learn as leaders how to see the whole through the sum of its parts. The idea is that as entrepreneurs, they will need to have a handle on the overall functioning of their organization – continuous assessment and analyses is the backbone of growth.

#### Course outcomes:

After completion of semester V, students should be able to:

- C01 Understanding what entrepreneurship means.
- C02 Applying entrepreneurial thinking to real-world issues.
- C03 Managing the needs of internal and external stakeholders.
- C04 Visualising and clearly communicating a compelling, human-centred narrative.

#### Units:

**Unit I: Entrepreneur's Perspective** - What is entrepreneurship? Types of risk, Focus and the hedgehog concept, Social entrepreneurship.

**Unit II: Strategy** - Business model canvas, Macro-analysis tools, Company and ownership structures, Mission and vision, USP, differentiation and blue ocean strategy.

**Unit III: Holistic Product Offering** - Jungian Brand Archetypes, Laws of Marketing, Target market and segmentation, Prototyping stages, Feedback and customer insight.

**Unit IV: Creating a Business Plan** - Identifying a gap in the market/a problem to solve/a business opportunity, Identifying the key activities and resources that will contribute to costs, Ideating a marketing strategy, Identifying the main components of HR strategy.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Understanding what entrepreneurship mean	P01, PS02
C02	Applying entrepreneurial thinking to real-world issues.	P01, PS02
C03	Managing the needs of internal and external stakeholders.	P01, PS02
C04	Visualising and clearly communicating a compelling, human-centred narrative.	P01, PS02

#### Suggested reading:

- Collins, J. C. (2001). Good to Great. Random House Business.
- Edward De Bono. Lateral Thinking: A Textbook of Creativity. London, Penguin Life, 2016.



## Semester V

### GU CODE: BACA504 Human Resource II

30 hours lecture; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; duration 3 hours

**Course Description:** Human Resource management is a key function of any organization as an enabler to manage diverse teams in the global workplace. This course prepares students to face technical and operational challenges related to HRM in the modern-day workplace. Key themes explored include human resource planning, recruitment, selection, training and managing workforce diversity.

#### Course outcomes:

After completion of semester V, students should be able to:

- C01 Understand the function, scope and theories related to human resource management.
- C02 Develop an understanding of the problems associated with interviews and recruitment, as well as solutions to these.
- C03 Apply HR-related functional activities such as motivation, appraisal, training and development, performance management etc. for the development of high performing workgroups.
- C04 Identify the different factors involved in the leadership and management of a diverse workforce.
- C05 Distinguish between behavioural and situational interviews.

#### Units (Theory):

**Unit I: Introduction to HRM:** An introduction, nature, scope, Objectives and importance of HRM, functions of HRM and objectives, Evolution and growth of HRM in India, HR in Hospitality & Services.

**Unit II: Meeting Human Resource Requirement:** Human Resource Planning - Understanding HRP, its importance, steps in HRP process, Job Analysis - Meaning and Definition of Job Analysis, Uses of Job analysis. Job Description, Recruitment - Concept of Recruitment, Factors Affecting Recruitment, Sources of Recruitment (Internal and External sources); Selection: Introduction, Concept of Selection, Process to Selection, Types of Employment Interviews, Barriers to effective Selection; Induction: Introduction, Meaning and Definition of Induction, Need for Induction.

**Unit III: Diversity & work environment:** Workforce Diversity - Meaning, Features and Significance, Dimensions of Workforce Diversity, Advantages and Limitations of having a diverse workforce, Techniques of Managing Work Force Diversity.

**Unit IV: Training:** Nature of Training, Importance of Training, Methods of Training - (On-the-job and off-the-job training), Impediments to effective training - distinguishing training needs in the hospitality & services industry.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Understand the function, scope and theories related to human resource management.	P01, PS02
C02	Develop an understanding of the problems	P01, PS02

	associated with interviews and recruitment, as well as solutions to these.	
<b>C03</b>	Apply HR-related functional activities such as motivation, appraisal, training and development, performance management etc. for the development of high performing workgroups.	<b>P01, PS02</b>
<b>C04</b>	Identify the different factors involved in the leadership and management of a diverse workforce	<b>P01, PS02</b>
<b>C05</b>	Distinguish between behavioural and situational interviews.	<b>P01, PS02</b>

**Suggested reading:**

- Aswathappa K. Human Resource Management. Tata McGraw-Hill Education, 2010
- Dessler, G. (2017). Human Resource Management. 15th ed. Harlow – Essex. Pearson Education
- Gupta, C. B. Human Resource Management. Sultan Chand and Sons.
- Managing Diversity: Human Resource Strategies for Transforming the Workplace Ellen Ernst Kossek, Sharon A. Lobe

## Semester V

**GU CODE: BACA505**

### Finance III

30 hours lecture; 10 hours tutorial; 4 credits

#### **Examination details:**

Internal: 30 marks, External: 70 marks; Duration 3 hours

**Course Description:** In this course, students of Hospitality Management will examine the building blocks of financial management in different types of business organisations such as sole proprietors, partnerships, private limited companies, and public limited companies. The course focusses on important elements of financial decision making for organizations, including investment decisions, sources of finance, management of working capital and performance of the company. It explains why it is important to plan, organise, control, and monitor financial resources for an organisation to achieve its objectives. Students will identify the risk and return associated with different levels of financial leverage (borrowing) and operational leverage. Additionally, students will learn the main investment appraisal techniques, allowing them to evaluate proposed investments in large projects such as a new restaurant or hotel from a number of financial perspectives.

#### **Course outcomes:**

After completion of semester V, students should be able to:

- C01 Critically evaluate financial objectives of various types of organizations and requirements of stakeholders.
- C02 Compare and appraise the main sources of finance from both an internal and external perspective.
- C03 Assess factors affecting investment decisions and opportunities presented to an organization.
- C04 Analyse and assess major Capital Budgeting techniques.
- C05 Select and apply techniques in managing working capital.
- C06 Determine cost of capital for a company.

#### **Units:**

**Unit I: Introduction to Financial Management:** Concepts, Nature, Scope, Function and Objectives of Financial Management. Basic Financial Management decisions: Investment decision, Financing decision and Dividend decision. Time value of money: Future value of a single amount; Future value of an annuity, Present value of a single amount; Present value of an annuity, multi-period compounding.

**Unit II: Capital Budgeting Decisions:** Nature of investment decisions, Types of Investment decisions, Importance of investment decisions, Investment evaluation criteria, Capital Budgeting Process, Discounted and Non-discounted Cash Flow Criteria to evaluate investment proposals, Capital Rationing.

**Unit III: Cost of Capital:** Importance of Cost of Capital-Opportunity cost, Determining components of cost of capital, Debt/Equity-Preference Share Capital and Retained Earnings, Concept of Weighted Average Cost of Capital-Optimum Capital Structure

**Unit IV: Working Capital Management:** Management of Working Capital, Concepts, components, determinants and need of Working Capital. Computation of Working capital for a company.

<b>Course Outcomes</b>	<b>Particulars</b>	<b>Program Outcomes and Program Specific Outcomes</b>
<b>C01</b>	Compare and appraise the main sources of finance from both an internal/ external perspective and a short term and long-term viewpoint.	<b>P05, PS02</b>
<b>C02</b>	Identify and compare the main implications of high and low gearing.	<b>P03, PS02</b>
<b>C03</b>	Analyse and assess major Capital Budgeting techniques.	<b>P05, PS02</b>
<b>C04</b>	Assess and evaluate the role of accounting in an organisation.	<b>P07, PS02</b>
<b>C05</b>	Synthesis and evaluate the finance and tax implications of business structures.	<b>P07, PS02</b>

**Suggested reading:**

- Chandra Prasanna, Financial Management: Theory and Practice, (Ed.9th), McGraw Hill Education, ISBN-10: 9789339222574
- Pandey I.M. Financial Management, (2023) (Ed. 12th), Pearson India Education Services Pvt. Ltd. ISBN 978-93-905-7725-5
- Van Horne, J. & Wachowicz, J. (2008), Fundamentals of Financial Management, (Ed.13th), Financial Times, Prentice Hall, ISBN 978-0-273-71363-0
- Agnes L. Defranco & Thomas W. Lattin (2007) Hospitality Financial Management, John Wiley & Sons, ISBN 13-978-0-471-69216-4
- Titman, S., Keown, A. & Martin, J. (2013), Financial Management: Principles and Applications, (Ed.12th), New York, Pearson Education, ISBN 978-0133423822

## Semester V

### GU CODE: BACA506 Research Methodology

30 hours lecture; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; Duration 3 hours

**Course Description:** The subject will help students to understand the relevance of the research in each area of the hospitality industry. Business research encompasses the processes of inquiry, investigation, examination, and experimentation. By the end of the program, they will be able to explain research in many forms and shapes with relevant data analysis and interpretation. It will enable to understand the relevance of research in the process of decision making for any business.

#### Course outcomes:

After completion of semester V, students should be able to:

- C01 Critically appraise relevant sources and reference appropriately.
- C02 Apply suitable research methods to a specific situation.
- C03 Cooperate with others to undertake a research project.
- C04 Formulate a coherent research design.

#### Units:

**Unit I:** Introduction and Sources: Referencing, Non-academic Research, Academic Research, finding referencing, Literature Review, Academic Writing.

**Unit II:** Data Collection: Data collection –Meaning, types of data, methods of collecting primary; data-observation, interview and questionnaire, Sources of secondary data,

**Unit III:** Research Method: Sample design and sampling procedure, determination of sample size, research methods of collecting primary data, and issues in construction of questionnaire.

**Unit IV:** Report Writing - Meaning and types of research report, ingredients of research report, layout of the research report, mechanics of writing a research report, challenges of a good report writing.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Critically appraise relevant sources and reference appropriately.	P01, PS02
C02	Apply suitable research methods to a specific situation.	P01, PS02
C03	Cooperate with others to undertake a research project	P01, PS02
C04	Formulate a coherent research design.	P01, PS02

#### Suggested reading:

- Research Methods for Business – A Skill Building Approach; Uma Sekaran and Roger Bougie – Wiley Publications - Seventh Edition – 2018
- Kumar Ranjit: Research Methodology: A Step-by-Step Guide for Beginners, Sage Publication, 2014.
- Kothari C.R. : Research Methodology, New Age International, 2011.

## Semester VI

### GU CODE: BACA601 Culinary Skills Development III (Theory and Practical)

20 hours lecture; 80 hours practical; 6 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** This course is designed to provide students with higher level of skills in the areas of food services and hospitality. Students will receive instruction in the use of fusion cuisine, advanced kitchen equipment's and fine dining plate presentation, advanced knife skills, cooking methods, cold preparations of meats, poultry and seafood, and menu planning. Students will participate in planning, preparation and serving of meals through project-based learning. Students will follow the guidelines for food preparation skills as they relate to the standards set by the food service industry. They will apply these skills throughout this course. Emphasis will be on quality food preparation, teamwork, developing a critical palate, and researching current culinary trends.

#### Course outcomes:

After completion of semester VI, students should be able to:

- CO1 Enable students to build confidence and advanced practical skills in food preparation to acceptable market standards.
- CO2 Understand the importance of fusion cuisine.
- CO3 Prepare and serve a variety of cold cuts in accordance with recipe and customer Requirements.
- CO4 Demonstrate Classical French and contemporary patés, terrines and buffet items. CO5 Apply fine dining presentation principles successfully to food items.
- CO6 Apply menu planning and critical thinking to food re-interpretation. CO7 Preparation of various a la minute style dishes.

#### Units (Theory):

**Unit I:** Garde manger-II, Charcutier, Introduction and Forcemeat, sausage, Terrine, Pate, Galantine, Roulade, Caviar and oyster, Curing, Pickling and Smoking, Pickles and Relishes.

**Unit II:** Fusion cuisine, Historical and cultural components, Connections, relationship, and application. - Challenges, benefits, and future of fusion cuisine diet.

**Unit III:** Modernist Cuisine, Sous Vide Cooking, Sous-vide scientific theory, Finding the right equipment, Preparation, vacuum sealing, storage, searing and chilling, Proper cooking, Temperatures for different types of food - Merging flavors, shapes and texture.

**Unit IV:** Modernist Cuisine, Molecular Gastronomy, New ingredients, tools, and techniques - Emerging Trends.

#### Practical

**Unit I:** Garde Manger, setting up of workstation, Prepare pate, terrine, and galantine, Cleaning of workstation, Sanitizing.

**Unit II:** Cured and Smoked Foods, setting up of workstation, Prepare gravlax, pastrami, Prepare pickles and relishes, Cleaning of workstation, Sanitizing.

**Unit III:** Fine dining, Fusion cuisine (Molecular Gastronomy), Soups, Sauces, Main course – Accompaniments

**Unit IV:** Fine dining, Fusion cuisine (Prepare using Sous Vide Techniques), Soups, Sauces, Main course, Accompaniments.

<b>Course Outcomes</b>	<b>Particulars</b>	<b>Program Outcomes and Program Specific Outcomes</b>
<b>C01</b>	Enable students to build confidence and advanced practical skills in food preparation to acceptable market standards	<b>P01, PS02</b>
<b>C02</b>	Understand the importance of fusion cuisine.	<b>P01, PS02</b>
<b>C03</b>	Prepare and serve a variety of cold cuts in accordance with recipe and customer requirements.	<b>P01, PS02</b>
<b>C04</b>	Demonstrate Classical French and contemporary patés, terrines and buffet items.	<b>P01, PS02</b>
<b>C05</b>	Apply fine dining presentation principles successfully to food items.	<b>P01, PS02</b>
<b>C06</b>	Apply menu planning and critical thinking to food reinterpretation.	<b>P01, PS02</b>
<b>C07</b>	Preparation of various a la minute style dishes.	<b>P01, PS02</b>

**Suggested reading:**

- BALDWIN, D., 2008. A Practical Guide To Sous Vide Cooking.
- Molecular Gastronomy: Exploring the Science of Flavor by HERVE THIS
- LABENSKY, S. R. and HAUSE, A. M. (1995), On Cooking: A Textbook of Culinary Fundamentals, Prentice Hall, Englewood Cliffs, NJ, ISBN 0-13-194515-7
- CAMPBELL, A. & GARLOUGH, R. (2011), Modern Garde Manger: A Global Perspective, 2nd edition, Cengage Learning, Boston, MA, USA, ISBN 978- 111130761- 5

## Semester VI

### GU CODE: BACA602 Marketing III

30 hours lecture; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, External: 70 marks; Duration 3 hours

**Course Description:** The adoption and implementation of CRM systems represent a transformation of the firm from product-centric to a more customer-centric focus. This course examines customer relationship management (CRM) and its application in marketing. Effective CRM strategies help companies align business process with customer centric strategies using people, technology, and knowledge. Companies strive to use CRM to optimize the identification, acquisition, growth and retention of desired customers to gain competitive advantage and maximize profit.

#### Learning Outcomes:

After completion of semester VI, students should be able to:

- C01 Understand the premise of Relationship Marketing, the foundation for CRM, and the meaning of "creating value" for customers.
- C02 Identify the key elements of implementing a CRM strategy consistent with the changing parameters in business.

#### Units:

**Unit 1: Understanding Customer Relationships:** Understanding relationships, Managing the customer journey: customer acquisition, customer retention and development.

**Unit 2: Strategic CRM:** Understand the key drivers associated with information processing and buyer decision-making processes, Customer portfolio management.

**Unit 3: Consumer Decision Making Process and Managing Customer Relationships:** Consumer Problem Solving Techniques, Diffusion of Innovation and Consumer Adoption Process, managing customer-experienced value, Managing customer experience.

**Unit 4: Marketing Planning for customer relationship management:** Conducting a situation analysis for developing a marketing plan, Defining the firm's goals and objectives in a marketing plan, Formulating marketing strategies and action plans, Information systems for marketing decisions, sources of marketing information, secondary data and primary data.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Demonstrate knowledge of the principles and practices of social media management in a rapidly changing media environment.	P01, PS02
C02	Apply theories of social media and digital promotion to the analysis of current industry norms, practices, media texts, and platforms.	P01, PS02
C03	Apply and evaluate digital content strategy and use and interpret social media analytics.	P01, PS02
C04	Produce a portfolio of digital content, and critically evaluate your own content production.	P01, PS02



**Suggested reading:**

- Francis Buttle (2015). Customer Relationship Management: Concepts and Technologies, 3<sup>rd</sup> Edition, Routledge
- Ed. Peelen. (2022), Customer Relationship Management (1st Edition), Pearson

## Semester VI

### GU CODE: BACA603 Sustainable Business Practices

30 hours lecture; 10 hours tutorial; 4 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** As we progress as a civilization, the more we realize that sustainability is the only key to our survival. How can we as individuals, as chefs and as humans contribute to sustainability, which is the growing need of the hour. Sustainability is more than just preparing greener meals; it is an entire shift in lifestyle. From a business perspective, sustainability can seem expensive at the outset but would prove most profitable in the long term.

#### Course outcomes:

After completion of semester VI, students should be able to:

- C01 Understand the key reasons why sustainability is the need of the hour.
- C02 Describe the key determinants of sustainability.
- C03 Explain how sustainability is the key element for securing a long-term business.
- C04 Evaluate theories on sustainability and the different approaches to sustainability.
- C05 Develop and put into practice the key guidelines for a sustainable restaurant business
- C06 Determine the gap between the policies and practices of companies that claim sustainability as one of their KRAs
- C07 Prepare an action plan to ensure that the teams and management can implement sustainability in a small business project

#### Units:

**Unit I:** Environmental Responsibility, Fairtrade, GMO and the implications, Sustainable farming practices, Organic food, Co-op farming, farm-share, Local purchase, artisanal farmers, uphold traditional practices, serve society.

**Unit II:** Calculating carbon footprint, Creating a zero or negative carbon footprint, packaging waste, recycling, reuse.

**Unit III:** Environmental impact, Recycling of culinary waste, reduction of water usage, ensuring safety of water tables, rainwater harvesting and benefit to organizations.

**Unit IV:** Animal conservation, Plant based, cell-based meat, mock meat, battery farming, vegetarianism and veganism, forest conservation.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Understand the key reasons why sustainability is the need of the hour	P01, PS02
C02	Describe the key determinants of sustainability	P01, PS02
C03	Explain how sustainability is the key element for securing a long-term business	P01, PS02
C04	Evaluate theories on sustainability and the different approaches to sustainability	P01, PS02
C05	Develop and put into practice the key guidelines for a sustainable restaurant business	P01, PS02

<b>C06</b>	Determine the gap between the policies and practices of companies that claim sustainability as one of their KRAs	<b>P01, PS02</b>
<b>C07</b>	Prepare an action plan to ensure that the teams and management can implement sustainability in a small business project	<b>P01, PS02</b>

**Suggested reading:**

- Our Common Journey: A transition towards sustainability – National Research Council
- Building a sustainable business: A guide to developing a business plan for farms and rural businesses- Minnesota Institute for Sustainable Agriculture
- Sustainability in the Food Industry – Wiley-Blackwell
- Utilization of By-Products and treatment of waste in the food industry – Vasso Oreopoulou, Winfried Russ

## Semester VI

### GU CODE: BACA604 Project Work and Small Business Operations

120 hours practical; 6 credits

#### Examination details:

Internal marks: 100 Project submission marks: 100

**Course Description:** This course is designed to prepare students for the entrepreneurial challenge and success in small business operations. This includes starting, operating, and expanding a small business. This is a comprehensive examination of establishing and operating a small business in today's dynamic business environment. This course covers such topics as planning, selecting the location, focusing on the type of client and budgeting as per the plan.

#### Course outcomes:

After completion of semester VI, students should be able to:

- CO1 Explain the scope and functions of small business operations.
- CO2 Identify the small business management is suitable for them.
- CO3 Identify the access to the resources (informational and financial) necessary for success.
- CO4 Manage, coordinate, and execute interdependent activities to fulfill established requirements that meet project goals and objectives.
- CO5 Monitor and control finances to ensure the accountability of monetary resources that support programs and policies.
- CO6 Explore new ideas, take reasonable job-related risks, treat new problems as opportunities

#### Units (Theory):

**Unit I:** Planning, Concept development, Feasibility, Necessary approvals from agencies, Basic designing principles, Think SMART- specific, measurable, attainable, realistic, and timely.

**Unit II:** Location, Market research, Site selection and planning, Space requirements, Facilities available.

**Unit III:** Client - How to target, Community size, Market segmentation, Industry, competition, and marketing analysis.

**Unit IV:** Budgeting, Start-up cost, Cost effectiveness, Financial analysis, Food cost, Fixed expenses and variable expenses.

#### Project requirement:

**Unit I:** Conceptualize, Finalizing the concept – fine dining, bar & pubs, café, QSR and food cart - Theme and cuisine – Interiors - Business plan.

**Unit II:** Costing, Evaluating food cost, Overhead cost, rent, interior, POS, marketing, kitchen equipment's and license, Manpower plan, kitchen, service, and management.

**Unit III:** Menu designing, designing a stellar menu, Arranging suppliers and vendors.

**Unit IV:** Installing right technology, Selecting the new age modern technology, App developing software, Software licenses for website analytical tools, Virtual phone system technology.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Explain the scope and functions of small business operations.	P01, PS02
C02	Identify the small business management is suitable for them.	P01, PS02
C03	Identify the access to the resources (informational and financial) necessary for success	P01, PS02
C04	Manage, coordinate, and execute interdependent activities to fulfill established requirements that meet project goals and objectives.	P01, PS02
C05	Monitor and control finances to ensure the accountability of monetary resources that support programs and policies.	P01, PS02
C06	Explore new ideas, take reasonable job-related risks, treat new problems as opportunities	P01, PS02

### **Project Report**

The report will need to be of 3000 words (10% variance permitted) and presented in the report format. The report will be conducted in a safe environment where evidence gathered demonstrates consistent performance of typical activities, such as Business equipment and resources, including business technology Relevant legislation, regulations, standards, and codes Relevant workplace documentation and resources Case studies or possible, real situations Interaction with other stakeholders to formulate the report.

### **Suggested reading:**

- NINEMEIER, J.D. (2009), Planning and control for Food and Beverage Operations, 7th Ed, Educational Institute of the American Hotel and Lodging Association, East Lansing, Michigan, ISBN 978-0-86612-339-6
- NINEMEIER, J.D. (2010), Management of Food and Beverage Operations, 5th Ed, Educational Institute of the American Hotel and Lodging Association, East Lansing, Michigan, ISBN 978-0-86612-344-0
- KATSIGRIS, C. and THOMAS, C. 1999, Design and Equipment for Restaurants and Foodservice: A Management View, John Wiley & Sons Inc, New York, ISBN 0471090689
- CICHY, R.F. and Hickey, P.J. Jr. 2005, Managing Service in Food and Beverage Operations, 3rd Ed., Educational Institute of the American Hotel and Lodging Association, East Lansing, Michigan, ISBN 978-0-86612-267-2

## Semester VI

### GU CODE: BACA605 Food Photography

30 hours lecture; 3 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** In this course, the students will learn how to craft a food story through images that are unique, intimate, and meaningful. The course will show you how to utilize natural light for shooting at the table or in a restaurant.

#### Course outcomes:

After completion of semester VI, students should be able to:

- C01 Identify the effect of light in the photography.
- C02 Explain the use of tools for camera.
- C03 Describe the different angle and focus to enlighten the effect of the food.
- C04 Application of Photoshop to edit the picture in realistic mode.

#### Units:

**Unit I:** Photography Equipment and camera settings, choosing a camera, lenses, Editing and organizing, Shutter speed, exposure meter, shoot raw, white balance.

**Unit II:** Lighting - Introduction and 10 commands of light, lighting test, managing light, Lighting setups, how to set up artificial light.

**Unit III:** Camera angles and focus, Angles for different food, Overhead shots, Tip's camera, Angle and surface shine, where to focus.

**Unit IV:** Food styling and editing, Action shots, Backboard/shooting surfaces, Tips for Choosing and Using Props, Photoshop, Introduction, Step by Step - Editing with Photoshop.

Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Identify the effect of light in the photography.	P01, PS02
C02	Explain the use of tools for camera.	P01, PS02
C03	Describe the different angle and focus to enlighten the effect of the food	P01, PS02
C04	Application of Photoshop to edit the picture in realistic mode	P01, PS02

#### Suggested reading:

- **Food Styling & Photography** for Dummies. - by Alison Parks-Whitfield.
- **Digital Food Photography** - written by food photographer Lou Manna

## Semester VI

### GU CODE: BACA606 Interior Design

30 hours lecture; 3 credits

#### Examination details:

Internal: 30 marks, Practical External: 70 marks

**Course Description:** Interior Design is a key component of a successful culinary centric restaurant business. The study and implementation of the basic principles of design and space allocation is integral to successful space management, resource allocation and aesthetic appeal. The key objective is to empower the student with the ability to understand, process and even contribute to the creative design process.

#### Course outcomes:

After completion of semester VI, students should be able to:

- C01: Elaborate the process of Interior Design.
- C02: Explain the elements of successful design.
- C03: Understand the importance of accurate space allocation.
- C04: Ably demonstrate workflow/ motion flow and flow on flow.
- C05: Understand the basic concepts of aesthetics.

#### Units

**Unit I:** Hospitality design and process, Introduction, Hospitality project planning, Construction and process, Design brief and branding, Brand standard, design and build tools.

**Unit II:** Materials and surfaces, Introduction, Wall, ceiling, and flooring, Carpets, wall coverings, Metal and finishes.

**Unit III:** Furniture and art, Furniture, fixtures, and equipment, Artwork design development, Colours and lightings.

**Unit IV:** Public area design, Introduction, Relationship of spaces and key elements, MEP (mechanical, electrical, and plumbing), Restaurant design.

Course Outcomes	Particulars	Program Outcomes and Program Specific Outcomes
C01	Elaborate the process of Interior Design	P01, PS02
C02	Explain the elements of successful design	P01, PS02
C03	Understand the importance of accurate space allocation	P01, PS02
C04	Ably demonstrate workflow/ motion flow and flow on flow	P01, PS02
C05	Understand the basic concepts of aesthetics	P01, PS02

#### Suggested reading:

- BLISS, S. (2016), Hotel Chic at Home: Inspired Design Ideas from Glamorous Escapes, The Monacelli Press, New York, USA, ISBN 1-58093-475-7
- DODSWORTH, S. & ANDERSON, S. (2015), The Fundamentals of Interior Design, 2nd edition, Bloombury, ISBN 1-47252-853-0

- HARVEY, C. (2017), Stay With Me: The Most Creative Hotel Brands in the World, Gingko Press Inc., Berkeley, USA, ISBN 1-58423-572-1
- JOEHNK, P. & JOEHNK, C. (2013), 101 Hotel-Lobbies, Bars & Restaurants, Braun Publish, Germany, ISBN 3-03768-138-1